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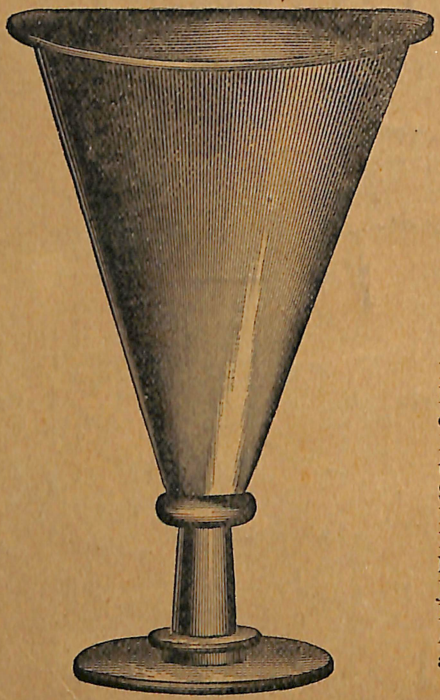

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A Treatise on the Manufacture and Service of Drinks, and a Manual for the Manufacture of Cordials, Etc.

R. C. MILLER,
ST. PAUL, MINN.

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☞ For Index to first half of this book, see pages 79 to 82.

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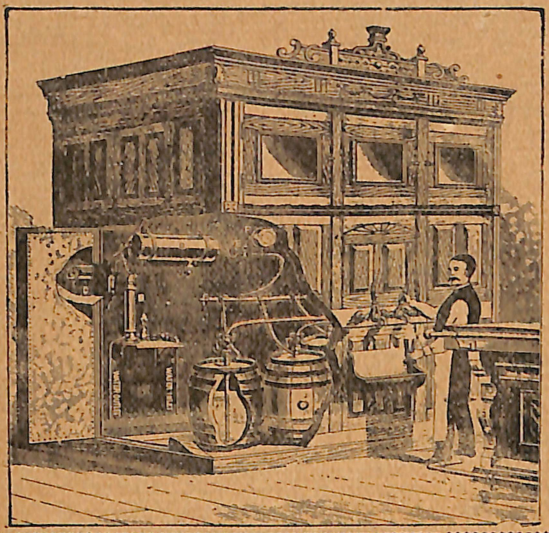

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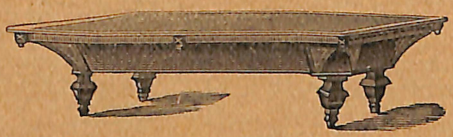

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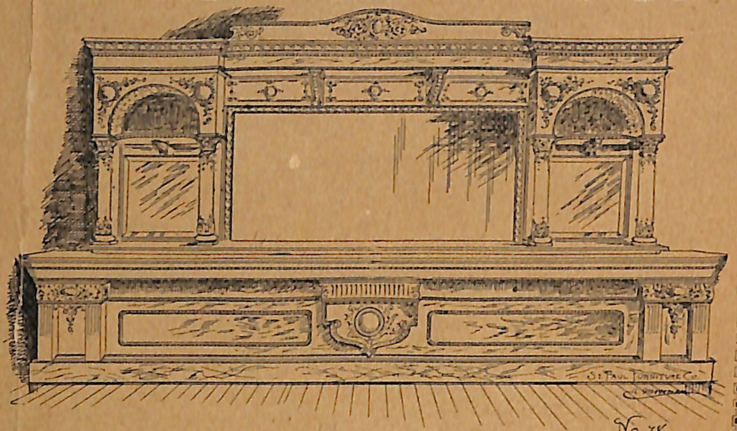

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The American Bartender.

1. PUNCH.

To make punch of any sort in perfection, the ambrosial essence of the lemon must be extracted by rubbing lumps of sugar on the rind, which breaks the dilicate little vessels that contain the essence, and at the same time absorbs it. This, and making the mixture sweet and strong, using tea instead of water, and thoroughly amalgamating all the compounds, so that the taste of neither the bitter, the sweet, the spirit, nor the element, shall be perceptible one over the other, is the grand secret, only to be acquired by practice.

In making hot toddy, or hot punch, you must put in the spirits before the water ; in cold punch, grog &c,, the other way.

The precise portions of spirit and water, or even of the acidity and sweetness, can have no general rule, as scarcely two persons make punch alike.

2. Brandy Punch.

(Use large bar glass.)

table-spoonful raspberry syrup.
do. white sugar.
wine-glass water.
½ do. brandy.
½ small-sized lemon.
2 slices of orange.
1 piece of pine-apple.

Fill the tumbler with shaved ice, shake well, and dress the top with berries in season; sip through a straw.

3. Brandy Punch.

(For a party of twenty.)

1 gallon of water.
3 quarts of brandy.
½ pint of Jamaica rum.
2 lbs. of sugar.
Juice of 6 lemons.
3 oranges sliced.
1 pine-apple, pared, and cut up.
1 gill of Curaçoa.
2 gills of raspberry syrup.
Ice, and add berries in season.

Mix the materials well together in a large bowl, and you have a splendid punch.

4. Mississippi Punch.

(Use large beer glass,)

1 wine-glass of brandy.
½ do. Jamaica rum.
½ do. Bourbon whiskey.
½ do. water.

1½ table-spoon of powdered white sugar.
¼ of a large lemon.
Fill a tumbler with shaved ice.

The above must be well shaken, and to those who like their draughts "like linked sweetness long drawn out," let them use a glass tube or straw to sip the nectar through. The top of this punch should be ornamented with small pieces of orange, and berries in season.

5. Hot Brandy and Rum Punch.

(For a party of fifteen.)

1 quart of Jamaica rum.
1 do. Cognac brandy.
1 lb. of white loaf-sugar.
4 lemons.
3 quarts of boiling water.
1 teaspoonful of nutmeg.

Rub the sugar over the lemons until it has absorbed all the yellow part of the skins, then put the sugar into a punch-bowl; add the ingredients well together, pour over them the boiling water, stir well together; add the rum, brandy and nutmeg; mix thoroughly, and the punch will be ready to serve.

6. Irish Whiskey Punch.

This is the genuine Irish beverage. It is generally made one-third pure whiskey, two-thirds boiling water, in which the sugar has been dissolved. If lemon punch, the rind is rubbed on the sugar, and a small proportion of juice added before the whiskey is poured in.

7. Cold Whiskey Punch.

(For a party.)

This beverage ought always to be made with boiling water, and allowed to concoct and cool for a day or two before it is put on the table. In this way the materials get more intensely amalgamated than *cold* water and *cold* whiskey ever get. As to the beautiful mutual adaptation of cold rum and cold water, that is beyond all praise, being one of Nature's most exquisite achievements. (See "*Glasgow Punch*," No. 29.)

8. Scotch Whiskey Punch.

Steep the thin yellow shavings of lemon peel in the whiskey, which should be Glenlivet or Islay, of the best quality; the sugar should be dissolved in boiling water. As it requires *genius* to make whiskey punch, it would be impertinent to give proportions. (See "*Spread Eagle Punch*," No. 39.)

9. Whiskey Punch.

(Use small bar glass.)

1 wine-glass whiskey (Irish or Scotch.)
2 do. boiling water.
Sugar to taste.

Dissolve the sugar well with wine-glass of the water, then pour in the whiskey, and add the balance of the water, sweeten to taste, and put in a small piece of lemon rind, or a thin slice of lemon.

10. Gin Punch.

(Use large bar glass.)

1 table-spoonful of raspberry syrup.
2 do. do. white sugar.
1 wine-glass of water.

1½ do. gin.
½ small-sized lemon.
2 slices of orange.
1 piece of pine-apple.
Fill the tumbler with shaved ice.
Shake well, and ornament the top with berries in season. Sip through a straw.

11. Gin Punch.

¾ pint of old gin.
1 gill of maraschino.
The juice of two lemons.
The rind of half a lemon.
Four ounces of syrup.
1 quart bottle of German Seltzer water.
Ice well.

12. Champagne Punch. (Per bottle.)

1 quart bottle of wine.
½ lb. of sugar.
1 orange sliced.
The juice of a lemon.
3 slices of pine-apple.
1 wine-glass of raspberry or strawberry syrup.
Ornament with fruits in season, and serve in champagne goblets.

This can be made in any quantity by observing the proportions of the ingredients as given above. Four bottles of wine make a gallon, and a gallon is generally sufficient for fifteen persons in a mixed party. For a good champagne punch, see "*Rocky Mountain Punch*," No. 43.

13. Sherry Punch.

(Use large bar glass.)

2 wine-glasses of sherry.
1 table-spoonful of sugar.
2 or 3 slices of orange.
2 do. do. lemon.

Fill the tumbler with shaved ice, shake well, and ornament with berries in season. Sip through a straw.

14. Claret Punch.

(Use large bar glass.)

1 ½ table-spoonful of sugar.
1 slice of lemon.
2 or 3 do. orange.

Fill the tumbler with shaved ice, and then pour in your claret, shake well, and ornament with berries in season. Place a straw in the glass. To make a quantity of claret punch, see "*Imperial Punch*," No. 41.

15. Sauterne Punch.

(Use large bar glass.)

The same as claret punch, using Sauterne instead of claret.

16. Port Wine Punch.

(Use large bar glass.)

The same as claret punch, using port wine instead of claret, and ornament with berries in season.

17. Vanilla Punch.

(Use large bar glass.)

1 table-spoonful of sugar.
1 wine-glass of brandy.
The juice of ¼ of a lemon.

Fill the tumbler with shaved ice, shake well, ornament with one or two slices of lemon, and flavor with a few drops of vanilla extract.

18. Pine-Apple Punch.

(For a party of ten.)

4 bottles of champagne.
1 pint of Jamaica rum.
1 do. brandy.
1 gill of Curaçoa.
Juice of 4 lemons.
4 pine-apples sliced.
Sweeten to taste with pulverized white sugar.

Put the pine-apple with one pound of sugar in a glass bowl, and let them stand until the sugar is well soaked in the pineapple, then add all the other ingredients, except the champagne. Let this mixture stand in ice for about an hour, then add the champagne. Place a large block of ice in the centre of the bowl, and ornament it with loaf sugar, sliced orange, and other fruits in season.

Serve in champagne glasses.

Pine-apple punch is sometimes made by adding sliced pine-apple to brandy punch.

19. Orgeat Punch.

(Use large bar glass.)

1 ½ table-spoonful of orgeat syrup.
1 ½ wine-glass of brandy.

Juice of ½ a lemon, and fill the tumbler with shaved ice.

Shake well, ornament with berries in season, and dash port wine on top.

Place the straw, as in mint julep.

20. Curacoa Punch.

(Use large bar glass.)

1 table-spoonful of sugar.
1 wine-glass of brandy.
½ do. do. Jamaica rum.
1 do. do. water.
½ pony glass of Curaçoa.
The juice of half a lemon.

Fill the tumbler with shaved ice, shake well, and ornament with the fruits of the season; sip the nectar through a straw.

21. Roman Punch.

(Use large bar glass.)

1 table-spoonful of sugar.
1 do. do. raspberry syrup.
1 tea-spoonful of Curaçoa.
1 wine-glass of Jamaica rum.
½ do. do. brandy.
The juice of half a lemon.

Fill with shaved ice, shake well, dash with port wine and ornament with fruits in season. Imbibe through a straw.

22. Milk Punch.

(Use a large bar glass.)

1 table-spoonful of fine white sugar.
2 do water.
1 wine-glass of Cognac brandy.
½ do Santa Cruz rum.
⅓ Tumblerful of shaved ice.

Fill with milk, shake the ingredients well together, and grate a little nutmeg on top.

23. Hot Milk Punch.

(Use large bar glass.)

This punch is made the same as the above, with the exception that hot milk is used, and no ice.

24. English Milk Punch.

Put the following ingredients into a very clean pitcher, viz:

The juice of six lemons.
The rind of two do.
1 lb. of sugar.
1 pine-apple, peeled, sliced and pounded.
6 cloves.
20 coriander seeds.
1 pint of brandy.
1 do. rum.
*1 gill of arrack.

*See No. 50.

1 cup of strong green tea.
1 quart of boiling water.

The boiling water to be added last; cork this down to prevent evaporation, and allow these ingredients to steep for at least six hours; then add a quart of hot milk and the juice of two lemons; mix, and filter through a jelly bag; and when the punch has passed bright, put it away in tight-corked bottles. This punch is intended to be iced for drinking.

25. English Milk Punch.

(Another method.)

This seductive and nectareous drink can also be made by the directions herewith given:

To two quarts of water add one quart of milk. Mix one quart of old Jamaica rum with two of French brandy,

and put the spirit to the milk, stirring it for a short time; let it stand for an hour, but do not suffer any one of delicate appetite to see the melange in its present state, as the sight might create a distaste for the punch when perfected. Filter through blotting-paper into bottles; and should you find that the liquid is cloudy, which it should not be, you may clarify it by a small portion of isinglass to each bottle. The above receipt will furnish you with half a dozen of punch.

26. Punch a la Ford.

The late General Ford, who for many years was the commanding engineer at Dover, kept a most hospitable board, and used to make punch on a large scale, after the following method:

He would select three dozen of lemons, the coats of which were smooth, and whose rinds were not too thin; these he would peel with a sharp knife into a large earthen vessel, taking care that none of the rind should be detached but that portion in which the cells are placed, containing the essential oil; when he had completed the first part of the process, he added two pounds of lump-sugar, and stirred the peel and sugar together with an oar shaped piece of wood for nearly half an hour, thereby extracting a greater quantity of the essential oil. Boiling water was next poured into the vessel, and the whole well stirred, until the sugar was completely dissolved. The lemons were then cut and squeezed, the juice strained from the kernels; these were placed in a separate jug, and boiling water poured upon them, the General being aware that the pips were enveloped in a thick mucilage, full of flavor; half the lemon juice was now thrown in; and as soon as the

kernels were free from their transparent coating their liquor was strained and added.

The sherbet was now tasted; more acid or more sugar applied as required, and care taken not to render the lemonade too watery. "Rich of the fruit, and plenty of sweetness" was the General's maxim. The sherbet was then measured, and to every three quarts a pint of Cognac brandy and a pint of old Jamaica rum were allotted, the spirit being well stirred as poured in; bottling immediately followed, and, when completed, the beverage was kept in a cold cellar, or tank, till required.

27. Punch Jelly.

Make a good bowl of punch a la Ford, already described. To every pint of punch add an ounce and a half of isinglass, dissolved in a quarter of a pint of water (about half a tumbler full); pour this into the punch whilst quite hot, and then fill your moulds, taking care that they are not disturbed until the jelly is completely set.

Orange, lemon, or calf's-foot jelly, not used at dinner, can be converted into punch jelly for the evening, by following the above directions, only taking care to omit a portion of the acid prescribed in making the sherbet.

28. Gin Punch. (For bottling.)

Following General Ford's plan, as already described, for making sherbet, add good gin, in the proper proportion before prescribed; this, bottled and kept in a cool cellar or cistern, will be found an economical and excellent summer drink.

29. Glasgow Punch.

Melt lump-sugar in cold water, with the juice of a couple of lemons, passed through a fine hair-strainer. This is sherbet, and must be well mingled. Then add old Jamaica rum—one part of rum to five of sherbet. Cut a couple of limes in two, and run each section rapidly around the edge of the jug or bowl, gently sqeezing in some of the delicate acid. This done, the punch is made. Imbibe.

30. Regent's Punch.

(For a party of twenty.)

The ingredients for this renowned punch are:—

3 bottles champagne.
1 do. Hockheimer.
1 do. Curaçoa.
1 do. Cognac.
½ do. Jamaica rum.
2 do. Madeira.
2 do. Seltzer, or plain soda-water.
4 lbs. bloom raisins.

To which add oranges, lemons, rock candy, and instead of water, green tea to taste. Refrigerate with all the icy power of the Arctic.

31. Regent's Punch.

(Another recipe.)

1 ½ pint, each, strong hot green tea, lemon juice and capillaire.*

1 pint, each, rum, brandy, arrack and Curaçoa.

1 bottle of champagne; mix, and slice a pineapple into it.

For still another method of compounding this celebrated punch, see recipe No. 295, in "*The Manual for the Manufacture of Cordials, etc.,*" in the latter part of this work.

32. Raspberry Punch.

1½ gill of raspberry juice, or vinegar.
¾ lb. lump-sugar.
3½ pints of boiling water.

Infuse half an hour, strain, add ½ pint of porter, ¾ to 1 pint, each, of rum and brandy (or either 1½ to 2 pints,) and add more warm water and sugar, if desired weaker or sweeter. A liqour of glass Curaçoa, noyau, or maraschino, improves it.

33. National Guard 7th Regiment Punch.

(Use large bar glass.)

1 table-spoonful of sugar.
The juice of a ¼ of a lemon.
1 wine-glass of brandy,
1 do. do. Catawba wine.
Flavor with raspberry syrup.
Fill the glass with shaved ice. Shake and mix thoroughly, then ornament with slices of orange, pineapple, and berries in season, and dash wih Jamaica rum. This delicious beverage should be imbibed through a straw.

34. St. Charles' Punch.

(Use large beer glass.)

1 table-spoonful of sugar.
1 wine-glass of port wine.
1 pony-glass of brandy.
The juice of ¼ of a lemon.
Fill the tumbler with shaved ice, shake well, and ornament with fruits in season, and serve with a straw.

35. 69th Regiment Punch.

(In earthen mug.)

½ wine-glass of Irish whisky.
½ do. do. Scotch do.
1 teaspoonful of sugar.
1 piece of lemon.
2 wine-glasses of hot water.

36. Louisiana Sugar-House Punch.

(From a recipe in the possession of Col. T. B. Troupe.)

To one quart of boiling syrup, taken from the kettles, add whisky or brandy to suit the "patient." Flavor with the juice of sour oranges.

37. Dry Punch.

(From a recipe by *Santina*, the celebrated Spanish caterer.)

2 gallons of brandy.
1 do. water.
½ do. tea.
1 pint of Jamaica rum.
½ do. of Curaçoa.
The juice of six lemons.
1½ lb. white sugar,

Mix thoroughly, and stroin, as already described in the recipe for "*Punch a la Ford*," adding more sugar and lemon juice, if to taste. Bottle, and keep on ice for three or four days, and the punch will be ready for use, but the longer it stands, the better it gets.

38. La Patria Punch.

(For a party of twenty.)

(From a recipe in the possession of H. P. Leland, Esq.)

3 bottles champagne, iced.
1 bottle of Cognac.
6 oranges.

1 pineapple.

Slice the oranges and pineapples in a bowl, pour the Cognac over them, and let them steep for a couple of hours, then in with the champagne and serve immediately.

39. The Spread Eagle Punch.

1 bottle of Islay whiskey.

1 bottle Monongahela.

Lemon peel, sugar and—boiling water at discretion.

40. Rochester Punch.

(For a party of twenty.)

2 bottles of sparkling Catawba.

2 do. do. Isabella.

1 do. Sauterne.

2 wine glasses of maraschino.

2 do. do. Curaçoa.

Fill the tranquil bowl with ripe strawberries. Should the strawberry season be over, or under, add a few drops of extract of peach or vanilla.

41. Imperial Punch.

1 bottle of claret.

1 do. soda-water.

4 table-spoonfuls of powdered white sugar.

¼ teaspoonful of grated nutmeg.

1 liqueuor glass of maraschino.

About ½ lb. of ice.

3 or 4 slices of cucumber rind.

Put all the ingredients into a bowl or pitcher and mix well.

42. Thirty-Second Regiment Punch.

(For a party of twenty.)

6 lemons, in slices.
½ gallon of brandy.
½ do. Jamaica rum.
1 lb. of white sugar.
1¾ quart of water.
1 pint of boiling milk.

Steep the lemons for twenty-four in the brandy and rum; add the sugar, water and milk, and when well mixed, strain through a jelly-bag.

This punch may be bottled, and used afterward hot or cold.

Half the above quantity, or even less, may be made as this recipe is for a party of twenty.

43. Rocky Mountain Punch.

(For a mixed party of twenty.)

This delicious pumch is compounded a follows :

5 bottles of champagne.
1 quart of Jamaica rum.
1 pint of maraschino.
6 lemons, sliced.
Sugar to taste.

Mix the above ingredients in a large punch-bowl, then place in the centre of the bowl a large square block of ice, ornamented on top with rock candy, loaf-sugar, sliced lemons or oranges, and fruits in season. This is a splendid punch for New Year's Day.

44. Punch Grassot.

1 wine-glass of brandy.
5 drops of Curaçoa.

1 do. acetic acid.
2 teaspoonfuls of simple syrup.
1 teaspoonful of syrup of strawberries.
¼ pint of water.
The peel of a small lemon, sliced.

Mix, serve up with ice, in large goblet, and if possible, garnish the top with a slice of peach or apricot. In cold weather this punch is admirable served hot.

45. Light Guard Pnnch.

(For a party of twenty.)

2 bottles of champagne.
1 do. pale sherry.
1 do. Cognac.
1 do. Sauterne.
1 pineapple, sliced.
4 lemons, do.

Sweeten to taste, mix in a punch-bowl, cool with a large lump of ice and serve immediately.

46. Philadelphia Fish-House Punch.

¾ pint of lemon juice.
¾ lb. of white sugar.
1 pint of mixture.*
2½ pints of cold water.

The above is generally sufficient for one person.

47. Non-Such Punch.

6 bottles of claret.
1 do. soda-water.
1 do. brandy.
1 do. sherry.

*To make this mixture, take ¼ pint of peach brandy, ½ pint of Cognac brandy, and ¼ pint of Jamaica rum.

½ pint of green tea.
The juice of three lemons.
½ of a pineapple cut up in small pieces.
Sweeten with white sugar to taste. Strain a bottle immediately. Keep for one month before using.

48. Canadian Punch.

2 quarts of rye whiskey.
1 pint of Jamaica rum.
6 lemons, sliced.
1 pine-apple sliced.
4 quarts of water.
Sweeten to taste, and ice.

49. Tip-Top Punch.

(For a party of five.)

1 bottle of champagne.
2 do soda-water.
1 liqueur glass of Curaçora.
1 table-spoonful of powdered sugar.
1 slice of pineapple, cut up.
Put all the ingredients together in a small punch-bowl; mix well, and serve in champagne goblets.

50. Arrack.

Most of the arrack imported into this country is distilled from rice, and comes from Batavia. It is but little used in America, except to flavor punch; the taste of it is very agreeable in this mixture. Arrack improves very much with age. It is much used in some parts of India, where it is distilled from *toddy*, the juice of the cocoanut tree. An imitation of arrack punch is made by adding to a bowl of punch a few grains of benzoin,

commonly called flowers of Benjamin. See recipe No. 36, in "*The Manual for the Manufacture of Cordials, etc.*, in the end of this volume.

51. Arrack Punch.

In making 'rack punch, you ought to put two glasses (wine-glasses) of rum to three of arrack. A good deal of sugar is required; but sweetening, after all, must be left to taste. Lemons and limes are also matter of palate, but two lemons are enough for the above quantity; put then an equal quantity of water—*i. e.*, not five but *six* glasses to allow for the lemon juice, and you have a very pretty three tumblers of punch.

52. Arrack Punch.

(Another method.)

Steep in one quart of old Batavia arrack, six lemons cut in thin slices, for six hours. At the end of that time the lemon must be removed without squeezing. Dissolve one pound of loaf sugar in one quart of boiling wrter, and add the hot solution to the arrack. Let it stand to cool. This is a delightful *liqueur*, and should be used as such. See recipe in *The Manual for the Manufacture of Cordials, etc.*," in the end of this volume.

53. Bimbo Punch.

Bimbo is made nearly in the same way as the above, except that Cognac brandy is substituted for arrack.

54. Cold Punch.

Arrack, port wine and water, of each two pints, one pound of loaf-sugar, and the juice of eight lemons.

55. Nuremburgh Punch.

(For a party of fifteen.)

Take three-quarters of a pound of loaf-sugar, press upon it, through muslin, the juice of two more good-sized oranges; add a little of the peel, cut very thin, pour upon a quart of boiling water, the third part of that quantity of Batavia arrack, and a bottle of hot, but not boiling, red or white French wine—red is the best. Stir together. This is excellent when cold, and will improve by age.

56. United Service Punch.

Dissolve, in two pints of hot tea, three-quarters of a pound of loaf-sugar, having previously rubbed off, with a portion of the sugar, the peel of four lemons; then add the juice of eight lemons, and a pint of arrack.

57. Ruby Punch.

Dissolve, in three pints of hot tea, one pound of sugar; add thereto the juice of six lemons, a pint of arrack, and a pint of port wine.

58. Royal Punch.

1 pint of hot green tea.
½ pint of brandy.
½ do. Jamaica rum.
1 wine-glass of Curaçoa.
1 do. do. arrack.
Juice of two limes.
A thin slice of lemon.
White sugar to taste.
1 gill of calf's-foot jelly.
To be drank as hot as possible.

This is a composition worthy of a king, and the materials are admirably blended; the inebriating effects of the spirits being deadened by the tea, whilst the jelly softens the mixture, and destroys the acrimony of the acid and sugar. The whites of a couple of eggs well beat up to a froth, may be substituted for the jelly where that is not at hand. If the punch is too strong, add more green tea to taste.

59. Century Club Punch.

Two parts old St. Cruz rum; one part old Jamaica rum, five parts water; lemons and sugar *ad lib.* This is a nice punch.

60. Duke of Norfolk Punch.

In twenty quarts of French brandy put the peels of thirty lemons and thirty oranges, pared so thin that not the least of the white is left. Infuse twelve hours. Have ready thirty quarts of cold water that has boiled; put to it fifteen pounds of double-refined sugar; and when well mixed, pour it upon the brandy and peels, adding the juice of the oranges and of twenty-four lemons; mix well, then strain through a very fine hair-sieve, into a very clean barrel that has held spirits, and put in two quarts of new milk. Stir, and then bung it close; let it stand six weeks in a warm cellar; bottle the liquor for use, observing great care that the bottles are perfectly clean and dry, and the corks of the best quality, and well put in. This liquor will keep many years, and improve by age.

(Another way.)

Pare six lemons and three oranges very thin, squeeze the juice into a large teapot, put to it two quarts of

brandy, one of white wine, and one of milk, and one pound and a quarter of sugar. Let it be mixed, and then covered for twenty-four hours, strain through a jelly-bag till clear, then bottle it.

61. Queen Punch.

Put two ounces of cream of tartar, and the juice and parings of two lemons, into a stone jar; pour on them seven quarts of boiling water, stir and cover close. When cold, sweeten with loaf-sugar, and straining it, bottle and cork it tight. This is a very pleasant liquor, and very wholesome; but from the latter consideration was at one time drank in such quantities as to become injurious. Add, in bottling, half a pint of rum to the whole quantity.

62. Gothic Punch.

(For a party of ten.)

Four bottles still Catawba; one bottle claret, three oranges, or one pineapple, ten table-spoonfuls of sugar. Let this mixture stand in a very cold place, or in ice, for one hour or more, then add one bottle of champagne.

63. Oxford Punch.

We have been favored by an English gentleman with the following recipe for the concoction of punch as drunk by the students of the University of Oxford:

Rub the rinds of three fresh lemons with loaf-sugar till you have extracted a portion of the juice; cut the peel finely off two lemons more, and two sweet oranges. Use the juice of six lemons, and four sweet oranges. Add six glasses of calf's-foot jelly; let all be put into a large jug, and stir well together. Pour in two quarts of

water boiling hot, and set the jug upon the hob for twenty minutes. Strain the liquor through a fine sieve into a large bowl; pour in a bottle of capillaire,* half a pint of sherry, a pint of Cognac brandy, a pint of old Jamaica rum, and a quart of orange shrub; stir well as you pour in spirit. If you find it requires more sweetness, add sugar to your taste.

64. Uncle Toby Punch.

(English.)

Take two large fresh lemons with rough skins, quite ripe, and some large lumps of double-refined sugar. Rub the sugar over the lemons till it has absorbed all the yellow part of the skins. Then put into the bowl these lumps and as much more as the juice of the lemons may be supposed to require; for no certain weight can be mentioned, as the acidity of a lemon cannot be known till tried, and therefore this must be determined by the taste. Then squeeze the lemon juice upon the sugar; and, with a bruiser press the sugar and the juice particularly well together, for a great deal of the richness and fine flavor of the punch depends on this rubbing and mixing process being thoroughly performed. Then mix this up very well with boiling water (soft water is best) till the whole is rather cool. When this mixture (which is now called the sherbet) is to your

*65. *Capillaire.*—Put a wine-glass of Curacoa into a pint of clarified syrup, shake them well together, and pour it into the proper sized bottles. A tea-spoonful in a glass of fair water makes a pleasant *eau sucre*, see recipe in "*Manual for the Manufacture of Cordials, etc.,*" at the end of this book.

66. *Another recipe for making Capillaire.*—To one gallon of water add twenty-eight pounds of loaf-sugar; put both over the fire to simmer; when milk-warm add the whites of four or five eggs, well beaten; as these simmer with the syrup, skim it well; then pour it off, and flavor it with orange flower water or bitter almonds, whichever you prefer.

taste, take brandy and rum in equal quantities, and put them to it, mixing the whole well together again. The quantity of liquor must be according to your taste ; two good lemons are generally enough to make four quarts of punch, including a quart of liquor, with half a pound of sugar; but this depends much on taste, and on the strength of the spirit.

As the pulp is disagreeable to some persons, the sherbet may be strained before the liquor is put in. Some strain the lemon before they put it to the sugar, which is improper, as, when the pulp and sugar are well mixed together, it adds much to the richness of the punch.

When only rum is used, about half a pint of porter will soften the punch ; and even when both rum and brandy are used, the porter gives a richness, and to some a very pleasant flavor.

67. Punch a la Romaine.

(For a party of fifteen.)

Take the juice of ten lemons and two sweet oranges, dissolve in it two pounds of powdered sugar, and add the thin rind of an orange, run this through a sieve, and stir in by degrees the whites of ten eggs, beaten into a froth. Put the bowl with the mixture into an ice pail, let it freeze a little, then stir briskly into it a bottle of wine and a bottle of rum. For another method of making this punch, see recipe in "*The Manual for the Manufacture of Cordials, etc.*," in the latter part of this work.

68. Tea Punch.

Make an infusion of the best green tea, an ounce to a quart of boiling water ; put before the fire a silver or

other metal bowl, to become quite hot, and then put into it

½ pint of good brandy.
1 do. rum.
¼ lb. of lump sugar.
The juice of a large lemon.

Set these a-light, and pour in the tea gradually, mixing it from time to time with a ladle; it will remain burning for some time, and is to be poured in that state into the glasses; in order to increase the flavor, a few lumps of sugar should be rubbed over the lemon peel. This punch may be made in a china bowl, but in that case the flames go off more rapidly.

69. West Indian Punch.

This punch is made the same as brandy punch, but to each glass add a clove or two of preserved ginger, and a little of the syrup.

70. Barbadoes Punch.

To each glass of brandy punch, add a table-spoonful of guava jelly.

71. Yorkshire Punch.

Rub off the rind of three lemons on pieces of sugar, put the sugar in a jug, and add to it the thin rind of one lemon and an orange, and the juice of four oranges and of ten lemons, with six glasses of dissolved calf's-foot jelly. Pour two quarts of water over the whole, mixing the materials well, then cover the jug, and keep it on a warm hearth for twenty minutes. Then strain the mixture, and add a pint of clarified syrup, half a pint each of rum and brandy, and a bottle of good orange or lemon shrub.

72. Apple Punch.

Lay in a china bowl pieces of apples and lemons alternately, each layer being thickly strewed with powdered sugar, Pour over the fruit, when the bowl is half filled, a bottle of claret; cover, and let it stand six hours. Then pour it through a muslin bag, and send it up immediately.

73. Ale Punch.

A quart of mild ale, a glass of white wine, one of brandy, one of capillaire, the juice of a lemon, a roll of the peel paired thin, nutmeg grated on the top, and a bit of toasted bread.

74. Cider Punch.

On the thin rind of a half lemon pour half a pint of sherry; add a quarter of a pound of sugar, the juice of a lemon, a litle grated nutmeg, and a bottle of cider; mix it well, and, if possible, place it in ice. Add, before sent in, a glass of brandy and a few pieces of cucumber rind.

75. Nectar Punch.

Infuse the peel of fifteen lemons in a pint and half of rum for forty-eight hours, add two quarts of cold water with three pints of rum, exclusive of the pint and a half; also the juice of the lemons, with two quarts of boiling-hot milk, and one grated nutmeg; pour the milk on the above, and let it stand twenty-four hours, covered close; add two pounds and a half of loaf-sugar; then strain it through a flannel bag till quite fine, and bottle it for use. It is fit to use as soon as bottled.

76. Orange Punch.

The juice of 3 or 4 oranges.
The peel of 1 or 2 do.
¾ lb. lump-sugar.
3½ pints of boiling water.

Infuse half an hour, strain, add ½ pint of porter; ¾ to one pint each, rum and brandy (or either alone 1½ to 2 pints), and add more warm water and sugar, if desired weaker or sweeter. A liqueur glass of Curaçoa, noyau or maraschino improves it. A good lemon punch may be made by substituting lemons instead of oranges.

77. Imperial Raspberry Whiskey Puuch.

For the recipe to make this punch, see "*The Manual for the Manufacture of Cordials, etc.,*" in the end of this work. This recipe is for 10 gallons.

78. Kirschwasser Pnnch.

See recipe in "*The Manual for the Manufacture of Cordials, etc.,*" in the latter part of this book. This recipe is for 10 gallons.

79. D'Orsay Punch.

See recipe in "*The Manual for the Manufacture of Cordials, etc.,*" in the latter part of this book. This recipe is for 10 gallons.

80. Lincoln Club Punch.

(For a party of twenty.)

4 bottles of champagne, 1 bottle of pale sherry, 1 bottle cognac, 1 bottle of Sauterne, 1 pine-apple, sliced and cut in small pieces, 4 lemons sliced, sweeten to taste, mix, cool, and serve.

81. EGG NOGG.

Egg Nogg is a beverage of American origin, but it has a popularity that is cosmopolitan. At the South it is almost indispensable at Christmas time, and at the North it is a favorite at all seasons.

82 Egg Nogg.

(Use large bar glass.)

1 table-spoonful of fine sugar, dissolved with
1 do cold water, 1 egg.
1 wine-glass Cognac brandy.
½ do Santa Cruz rum.
⅓ tumblerful of milk.

Fill the tumbler ½ full with shaved ice, shake the ingredients until they are *thoroughly mixed together*, and grate a little nutmeg on top. Every well ordered bar has a tin egg-nogg "shaker," which is a great aid in mixing this beverage.

83. Hot Egg Nogg.

(Use large bar glass.)

This drink is very popular in California, and is made in precisely the same manner as the cold egg nogg above, except that you must use boiling water instead of ice.

84. Egg Nogg.

(For a party of forty.)

1 dozen eggs.
2 quarts of brandy.
1 pint of Santa Cruz rum.
2 gallons of milk.
1½ lbs. white sugar.

Separate the whites of the eggs from the yolks, beat them separately with an egg-beater until the yolks

are well cut up, and the whites assume a light fleecy appearance. Mix all the ingredients (except the whites of the eggs) in a large punch bowl, then let the whites float on top, and ornament with colored sugars. Cool in a tub of ice and serve.

85. Baltimore Egg Nogg.

(For a party of fifteen.)

Take the yellow of sixteen eggs and twelve tablespoonfuls of pulverized loaf-sugar, and beat them to the consistence of cream; to this add two-thirds of a nutmeg grated, and beat well together; then mix in half a pint of good brandy or Jamaica rum, and two wineglasses of Madeira wine. Have ready the whites of the eggs, beaten to a stiff froth, and beat them into the above-described mixture. When this is all done, stir in six pints of good rich milk. There is no heat used.

Egg Nogg made this manner is digestable, and will not cause headache. It makes an excellent drink for debilitated persons, and a nourishing diet for consumptives.

86. General Harrison's Egg Nogg.

(Use large bar glass.)

1 Egg.

1½ teaspoonful of sugar.

2 or 3 small lumps of ice.

Fill the tumbler with cider, and shake well.

This is a splendid drink, and is very popular on the Mississippi river. It was General Harrison's favorite beverage.

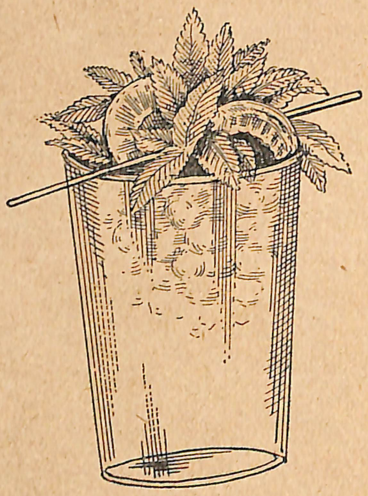
87. Sherry Egg Nogg.

1 tablespoonful of white sugar.

1 egg.

2 wine-glasses of sherry.

Dissolve the sugar with a little water; break the yolk of the egg in a large glass; put in one-quarter tumbler-ful of broken ice; fill with milk, and shake up until the egg is thorougly mixed with the other ingredients, then grate a little nutmeg on top, and quaff the nectar cup.



JULEPS.

88. Mint Julep.

(Use large bar glass.)

1 table-spoonful of white pulverized sugar.

2½ do. water, mix well with a spoon.

Take three or four sprigs of fresh mint, and press them well in the sugar and water, until the flavor of the

mint is extracted; add one and a half wine glass of Cognac brandy, and fill the glass with fine shaved ice, then draw out the sprigs of mint and insert them in the ice with the stems downward, so that the leaves will be above, in the shape of a bouquet; arrange berries and small pieces of sliced orange on top in a tasty manner, dash with Jamaica rum, and sprinkle white sugar on top. Place a straw in glass, and you have a julep that is fit for an emperor.

89. Brandy Julep.

(Use large bar glass.)

The brandy julep is made with the same ingredients as the mint julep, omitting the fancy fixings.

90. Gin Julep.

(Use large bar glass.)

The gin julep is made with the same ingredients as the mint julep, omitting the fancy fixings.

91. Whiskey Julep.

(Use large bar glass.)

The whiskey julep is made the same as the mint julep, omitting all fruits and berries.

92. Pineapple Julep.

(For a party of five.)

Peel, slice, and cut up a ripe pineapple into a glass bowl, add the juice of two oranges, a gill of raspberry syrup, a gill of maraschino, a gill of old gin, a bottle of sparkling Moselle, and about a pound of pure ice in shaves; mix, ornament with berries in season, and serve in flat glasses.

93. THE SMASH.

This beverage is simply a julep on a small plan.

94. Brandy Smash.

(Use small bar glass.)

½ table-spoonful of white sugar.
1 do. water.
1 wine-glass of brandy.

Fill two-thirds full of shaved ice, use two sprigs of mint, the same as in the receipt for mint julep. Lay two small pieces of orange on top, and ornament with berries in season.

95. Gin Smash.

(Use small bar glass.)

½ table-spoonful of white sugar.
1 do. water.
1 wine glass of gin.

Fill two-thirds full of shaved ice, use two sprigs of mint, the same as in the receipt for mint julep. Lay two small pieces of orange on top, and ornament with berries in season.

96. Whiskey Smash.

(Use small bar glass.)

½ table spoonful of white sugar.
1 do. water.
1 wine glass of whiskey.

Fill two-thirds full of shaved ice, and use two sprigs of mint, the same as in the receipt for mint julep.

97. THE COBBLER.

Like the julep, this delicious potation is an American invention, although it is now a favorite in all warm climates.

98. Sherry Cobbler.

(Use large bar glass.)

2 wine glasses of sherry.

1 table-spoonful of sugar.

2 or three slices of orange.

Fill a tumbler with shaved ice, shake well and ornament with berries in season. Place a straw in glass.

99. Champagne Cobbler.

(One bottle of wine to four large bar glasses.)

1 table-spoonful of sugar.

1 piece each of lemon and orange peel.

Fill the tumbler one-third full with shaved ice, and fill balance with wine, ornament in a tasty manner with berries in season. This beverage should be sipped through a straw.

100. Catawba Cobbler.

(Use large bar glass.)

1 tea-spoonful of sugar dissolved in one table-spoonful of water.

5 wine glasses of wine.

Fill tumbler with shaved ice, and ornament with sliced orange and berries in season.

101. Hock Cobbler.

(Use iarge bar glass.)

This drink is made the same way as the Catawba cobbler, using Hock wine instead of Catawba.

102. Claret Cobbler.

(Use large bar glass.)

This drink is made the same way as the Catawba cobbler, using claret wine instead of Catawba.

103. Sauterne Cobbler.

(Use large bar glass.)

The same as Catawba cobbler, using Sauterne instead of Catawba,

104. Whiskey Cobbler.

(Use large bar glass.

2 wine glasses of whiskey.
1 table-spoonful of sugar.
2 or 3 slices of orange.

Fill tumbler with ice, and shake well. Imbibe through a straw.

105. THE COCKTAIL AND CRUSTA.

"The "Cocktail is a modern invention, and is generally used on fishing and other sporting parties, although some patients insist that it is good in the morning as a tonic. The "Crusta" is an improvement on the "Cocktail," and is said to have been invented by Santina, a celebrated Spanish caterer.

106. Bottle Cocktail.

To make a splendid bottle of brandy cocktail, use the following ingredients:

⅔ brandy.
⅓ water.
1 pony-glass of Bogart's bitters.
1 wine glass of gum syrup.
½ pony-glass of Curaçoa.

The author has always used this receipt in compounding the above beverage for connoiseurs. Whiskey and gin cocktails, in bottles, may be made by using the above receipt, and substituting those liquors instead of brandy.

107. P[illegible]ocktail.

(C[illegible] bar glass.

3 or 4 dashes of gum syrup.
2 do. bitters (Bogart's.)

1 wine glass of brandy.

Squeeze lemon peel; fill one-third full of ice, and stir with a spoon.

108. Fancy Brandy Cocktail.

(Use small bar glass.

This drink is made the same as the brandy cocktail, except that it is strained in a fancy wine glass, and a piece of lemon peel thrown on top, and the edge of the glass moistened with lemon.

109. Whiskey Cocktail.

(Use small bar glass.)

3 or 4 dashes of gum syrup.

2 do. bitters (Angostura.)

1 wine glass of whiskey, and a piece of lemon peel.

Fill one-third full of fine ice; shake and strain in a fancy [redacted] wine glass.

Thistle Cocktail, same as above, using Scotch whiskey.

110. Champagne Cocktail.

(One bottle of wine to every six large glasses.
(Per glass.)

½ tea-spoonful of sugar.

1 or 2 dashes of bitters.

1 piece of lemon peel.

Fill tumbler one-third full of broken ice, and fill balance with wine. Shake well and serve.

111. Gin Cocktail.

(Use small bar glass.)

3 or 4 dashes of gum syrup.

2 do. bitters (Angostura).

1 wine-glass of gin.

1 small piece lemon peel; fill one-third full of fine ice, shake well, and strain in a glass.

112. Fancy Gin Cocktail.

(Use small bar glass.)

This drink is made the same as the gin cocktail, except that it is strained in a fancy wine-glass and a piece of lemon peel thrown on top, and the edge of the glass moistened with lemon.

113. Japanese Cocktail.

(Use small bar glass.)

1 table-spoonful of of orgeat syrup.
½ teaspoonful of Bogart's bitter's.
1 wine-glass of brandy.
1 or 2 pieces of lemon peel.

Fill the tumbler one-third with ice, and stir well with a spoon.

114. Jersey Cocktail.

(Use small bar glass.)

1 teaspoonful of sugar.
2 dashes of bitters.

Fill tumbler with cider, and mix well, with lemon peel on top.

115. Soda Cocktail.

(Use large bar glass.)

The same as Jersey cocktail, using soda-water instead of cider.

116. Martinez Cocktail.

½ wine-glass gin (Old Tom).
½ do. Vermouth.
2 dashes orange bitters.
3 dashes gum syrup.
Strain in cocktail glass.

117. Vermouth Cocktail.

Same as whiskey cocktail using Vermouth instead of whiskey.

118. Manhattan Cocktail.

½ wine-glass whiskey.
½ do. vermouth.
2 dashes bitters.
3 dashes gum syrup.
Strain in cocktail glass.

119. Brandy Crusta.

(Use small bar glass.)

Crusta is made the same as a fancy cocktail, with a little lemon juice added. First, mix the ingredients in a small tumbler, then take a fancy wine-glass, rub a sliced lemon around the rim of the same, and dip it in pulverized white sugar, so that the sugar will adhere to the edge of the glass. Pare half a lemon the same as you would an apple (all in one piece) so that the paring will fit in the wine-glass, and strain the crusta from the tumbler into it. Then smile.

120. Whiskey Crusta.

(Use small bar glass.)

The whiskey crusta is made the same as the brandy crusta, using whiskey instead of brandy.

121. Gin Crusta.

(Use small bar glass.)

Gin crusta is made like the brandy crusta, using gin instead of brandy.

MULLS AND SANGAREES.

122. Mulled Wine Without Eggs.

To every pint of wine allow:

1 small tumblerful of water.

Sugar and spice to taste.

In making preparations like the above, it is very difficult to give the exact proportions of ingredients like sugar and spices, as what quantity might suit one person would be to another quite distasteful. Boil the spice in the water until the flavor is extracted, then add the wine and sugar, and bring the whole to the boiling point, then serve with strips of crisp, dry toast, or with biscuits. The spices usually used for mulled wine are cloves, grated nutmeg, and cinnamon or mace. Any kind of wine may be mulled, but port or claret are those usually selected for the purpose; and the latter requires a large proportion of sugar. The vessel that the wine is boiled in must be delicately clean.

123. Mulled Wine With Eggs.

1 quart of wine.

1 pint of water.

1 table-spoonful of allspice, and nutmeg to taste; boil them together a few minutes; beat up six eggs with sugar to your taste; pour the boiling wine *on the eggs*, stirring it all the time. Be careful not to *pour the eggs into the wine*, or they will curdle.

124. Mulled Wine.

(With the white of eggs.)

Dissolve 1 lb. sugar in two pints of hot water, to which add two and a half pints of good sherry wine, and let the mixture be set upon the fire until it is almost

ready to boil. Meantime beat up the whites of twelve eggs to a froth, and pour into them the hot mixture, stirring rapidly. Add a little nutmeg.

(In Verse.)

"First, my dear madam, you must take
Nine eggs, which carefully you'll break—
Into a bowl you'll drop the white,
The yolks into another by it.
Let Betsy beat the whites with switch
Till they appear quite frothed and rich—
Another hand the yolks must beat
With sugar, which will make them sweet;
Three or four spoonfuls may be'll do,
Though some, perhaps, would take but two.
Into a skillet next you'll pour
A bottle of good wine, or more—
Put half a pint of water, too,
Or it may prove too strong for you;
And while the eggs (by two) are beating,
The wine and water may be heating;
But when it comes to boiling heat,
The yolks and whites together beat
With half a pint of water more—
Mixing them well, then gently pour
Into the skillet with the wine,
And stir it briskly all the time.
Then pour it off into a pitcher;
Grate nutmeg in to make it richer.
Then drink it hot, for he's a fool,
Who lets such precious liquor cool."

125. Mulled Claret.

For this recipe see No. 191.

126. Port Wine Sangaree.

(Use small bar glass.)

1½ wine-glass of port wine.

1 teaspoonful of sugar.

Fill tumbler two-thirds with ice.

Shake well and grate nutmeg on top.

127. Sherry Sangaree.

(Use small bar glass.)

1 wine-glass of sherry.

One teaspooful of fine sugar.

Fill tumbler one-third with ice, and grate nutmeg on top.

128. Brandy Sangaree.

(Use small bar glass.)

The brandy sangaree is made with the same ingredients as the brandy toddy (see No. 133), omitting the nutmeg. Fill two-thirds full of ice, and dash about a tablespoonful of port wine, so that it will float on top.

129. Gin Sangaree,

(Use small bar glass.)

The gin sangaree is make with the same ingredients as the gin toddy (see No. 134), omitting the nutmeg. Fill two-thirds full of ice, and dash about a teaspoonful of port wine, so that it will float on the top.

130. Ale Sangaree.

(Use large bar glass.)

1 teaspoonful of sugar, dissolved in a tablespoonful of water.

Fill the tumbler with ale, and grate the nutmeg on top.

131. Porter Sangaree.

(Use large bar glass.)

This beverage is made the same as an ale sangaree, and is sometimes called porteree.

TODDIES AND SLINGS.

132. Apple Toddy.

(Use small bar glass.)

1 table-spoonful of fine white sugar.
1 wine glass of cider brandy.
½ of a baked apple.

Fill the glass two-thirds full of boiling water, and grate a little nutmeg on top.

133. Brandy Toddy.

(Use small bar glass.)

1 teaspoonful of sugar.
½ wine-glass of water.
1 do. brandy.
1 small lump of ice.
Stir with a spoon.

For hot brandy toddy omit the ice, and use boiling water.

134. Whiskey Toddy.

(Use small bar glass.)

1 teaspoonful of sugar.
½ wine-glass of water.
1 do. whiskey.
1 small lump of ice.
Stir with a spoon.

135. Gin Toddy.

(Use small bar glass.)

1 teaspoonful of sugar.
½ wine-glass of water.
1 do. gin
1 small lump of ice.
Stir with a spoon.

136. Brandy Sling.

(Use small bar glass.)

The brandy sling is made with the same ingredients as the brandy toddy, except you grate a little nutmeg on top.

137. Hot Whiskey Sling.

(Use small bar glass.)

1 wine-glass of whiskey.

Fill tumbler one-third full of boiling water, and grate nutmeg on top.

138. Gin Sling.

(Use small bar glass.)

The gin sling is made with the same ingredients as the gin toddy, except you grate a little nutmeg on top.

139. FIXES AND SOURS.

140. Brandy Fix.

(Use small bar glass.)

1 able-spoonful of sugar. ½ a wineglass of water
¼ of a lemon. 1 do. brandy.

Fill a tumbler two-thirds full of shaved ice. Stir with a spoon, and dress the top with fruit in season.*

141. Gin Fix.

(Use small bar glass.)

1 tablespoonful of sugar. ½ a wine-glass of water.
¼ of a lemon. 1 do. gin.

Fill two-thirds full of shaved ice. Stir with a spoon, and ornament the top with fruits in season.

142. Brandy Sour.

(Use small bar glass.)

The brandy sour is made with the same ingredients as the brandy fix, omitting all the fruits except a small

piece of lemon, the juice of which must be pressed in the glass.

143. Gin Sour.

(Use small bar glass.)

The gin sour is made with the same ingredients as the gin fix, omitting all fruits, except a small piece of lemon, the juice of which must be pressed in the glass.†

* The Santa Cruz fix is made by substituting Santa Cruz rum instead of brandy.

† The Santa Cruz sour is made by substituting Santa Cruz rum instead of gin. In making fixes and sours be careful and put the lemon skin in the glass.

144. FLIP, NEGUS AND SHRUB.

145. Rum Flip

—Which Dibdin has immortalized as the favorite beverage of sailors (although we believe they seldom indulge in it)—is made by adding a gill of rum to the beer, or substituting rum and water, when malt liquor cannot be be procured. The essential in "flips" of all sorts is, to produce the smoothness by repeated pouring back and forward between two vessels, and beating up the eggs well in the first instance; the sweetening and spices according to taste.

146. Rum Flip.

(Another method.)

Keep grated ginger and nutmeg with a little fine dried lemon peel, rubbed together in a mortar.

To make a quart of flip:—Put the ale on the fire to warm, and beat up three or four eggs with four ounces of moist sugar, a teaspoonful of grated nutmeg or ginger and a gill of good old rum or brandy. When the ale is near to boil, put it into one pitcher, and the rum and

eggs, &c., into another; turn it from one pitcher to another till it is as smooth as cream.

147. Ale Flip.

Put on the fire in a saucepan one quart of ale, and let it boil; have ready the whites of two eggs and the yolks of four, well beaten up separately; add them by degrees to four table-spoonfuls of moist sugar, and a nutmeg grated. When all are well mixed, pour on the boiling ale by degrees, beating up the mixture continually; then pour it rapidly backward and forward from one jug to another, keeping one jug raised high above the other, till the flip is smooth and finely frothed. This is a good remedy to take at the commencement of a cold.

148. Egg Flip.

Put a quart of ale in a tinned saucepan on the fire to boil; in the mean time, beat up the yolks of four, with the whites of two eggs, adding four table spoonfuls of brown sugar and a little nutmeg; pour on the ale by degrees, beating up, so as to prevent the mixture from curdling; then pour back and forward repeatedly from vessel to vessel, raising the hand to as great a height as possible—which process produces the smoothness and frothing essential to the good quality of the flip. This is excellent for a cold, and from its fleecy appearance, is sometimes designated "a yard of flannel."

149. Egg Flip.

(Another method.)

Beat up in a jug, four new-laid eggs omitting two of the whites; add half a dozen large lumps of sugar, and rub these well in the eggs, pour in boiling water, about

half a pint at a time, and when the jug is nearly full, throw in two tumblers of Cognac brandy, and one of old Jamaica rum.

150. Brandy Flip.

(Use small bar glass.)

1 teaspoonful of sugar.
1 wine-glass of brandy.

Fill the tumbler one-third full of hot water, mix, and place a roasted cracker on top, and grate nutmeg over it.

151. Port Wine Negus.

To every pint of port wine allow:
1 quart of boiling water.
½ lb. of loaf sugar.
1 lemon.
Grated nutmeg to taste.

Put the wine into a jug, rub some lumps of sugar (equal to ¼ lb) on the lemon rind until all the yellow part of the skin is absorbed, then squeeze the juice and strain it. Add the sugar and lemon-juice to the port wine, with the grated nutmeg; pour over it the boiling water, cover the jug, and when the beverage has cooled a little, it will be fit for use. Negus may also be made of sherry, or any other sweet wine, but it is more usually made of port. This beverage derives its name from Colonel Negus, who is said to have invented it.

152. Port Wine Negus.

(Use small bar glass.)

1 wine-glass of port wine.
1 teaspoonful of sugar.

Fill tumbler one-third full with hot water.

153. Soda Negus.

A most refreshing and elegant beverage, particularly for those who do not take punch or grog after supper, is thus made:

Put half a pint of port wine, with four lumps of sugar, three cloves, and enough grated nutmeg to cover a shilling, into a saucepan; warm it well, but do not suffer it to boil; pour it into a bowl or jug, and upon the warm wine decant a bottle of soda-water. You will have an effervescing and delicious negus by this means.

154. Cherry Shrub.

Pick ripe acid cherries from the stem, put them in an earthen pot; place that in an iron pot of water; boil till the juice is extracted; strain it through a cloth thick enough to retain the pulp, and sweeten it to your taste. When perfectly clear, bottle it, sealing the cork. By first putting a gill of brandy into each bottle, it will keep through the summer. It is delicious mixed with water. Irish or Monongahela whiskey will answer instead of the brandy, though not as good.

155. White Currant Shrub.

Strip the fruit, and prepare in a jar, as for jelly; strain the juice, of which put two quarts to one gallon of rum, and two pounds of lump-sugar; strain through a jelly-bag.

156. Currant Shrub.

1 lb. of sugar.

1 pint of strained currant juice.

Boil it gently eight or ten minutes, skimming it well; take it off, and when lukewarm, add half a gill of brandy to every pint of shrub. Bottle tight.

157. Raspberry Shrub.

1 quart of vinegar.
3 quarts of ripe raspberries.

After standing a day, strain it, adding to each pint a pound of sugar, and skim it clear, while boiling about half an hour. Put a wine-glass of brandy to each pint of the shrub, when cool. Two spoonfuls of this mixed with a tumbler of water, is an excellent drink in warm weather, and in fevers.

158. Brandy Shrub.

To the thin rinds of two lemons, and the juice of five, add two quarts of brandy; cover it for three days, then add a quart of sherry and two pounds of loaf-sugar, run it through a jelly-bag, and bottle it.

159. Rum Shrub.

Put three pints of orange juice, and one pound of loaf-sugar to a gallon of rum. Put all into a cask, and leave it for six weeks, when it will be ready for use.

160. English Rum Shrub.

To three gallons of best Jamaica rum, add a quart of orange juice, a pint of lemon juice, with the peels of the latter fruit cut very thin, and six pounds of powdered white sugar.

Let these be covered close, and remain so all night; next day boil three pints of fresh milk, and let it get cold, then pour it on the spirit and juice, mix them

well, and let it stand for an hour. Filter it through a flannel bag lined with blotting-paper, into bottles; cork down as soon as each is filled.

FANCY DRINKS.

The following miscellaneous collection of fancy beverages, embraces a number of French, Spanish, English, Russian, Italian, German and American recipes.

161. Santina's Pousse Cafe.

(Use small wine-glass.)

This delicious drink it from a recipe by SANTINA, proprietor of *"Santina's Saloon,"* a celebrated Spanish Cafe, in New Orleans.

⅓ brandy (Cognac.)
⅓ maraschino.
⅓ Curaçoa.
Mix well.

162. Parisian Pousse Cafe.

(Use small wine-glass.)

2-5 Curaçoa.
2-5 Kirchwasser.
1-5 Chartreuse.
This is a celebrated Parisian drink.

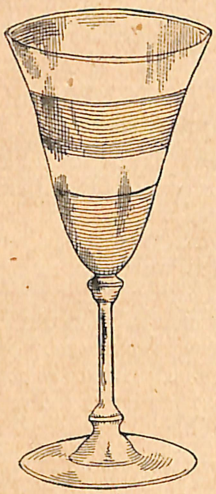
163. Faivre's Pousse Cafe.

(Use small wine-glass.)

⅓ Parisian pousse cafe (as above.)
⅓ Kirschwasser.
⅓ Curaçoa.

164. Pousse Cafe.

(American.)



¼ brandy.
¾ green Chartreuse.
¼ maraschino.
¼ Curaçoa.

In making this beautiful arrangement of cordials it is essential that great care be taken to avoid mixing. The Curaçoa, being the heaviest, must be put in first, then the Marischino, Chartreuse, and brandy in regular order.

165. Brandy Champerelle.

(Use small wine-glass.)

⅓ brandy.
⅓ Bogart's bitters.
⅓ Curaçoa.
This is a delicious French cafe drink.

166. Brandy Scaffa.

(Use wine-glass.)

½ brandy.
½ maraschino.
2 dashes of bitters.

167. Sleeper.

To a gill of old rum add one ounce of sugar, two yolks of eggs, and the juice of half a lemon; boil half a pint of water with six cloves, six coriander seeds, and a bit of cinnamon; whisk all together, and strain them into a tumbler.

168. Vermouth Frappe.

(Use large bar glass.)

1½ pony vermouth.

½ glass filled with shaved ice, fill up with cold Seltzer water.

169. Claret and Champagne Cup.

(For a party of twenty.)

3 bottles of claret.

⅔ pint of Curaçoa.

1 do. sherry.

½ do. brandy.

2 wine-glasses *ratafia of raspberries.

3 oranges and 1 lemon, cut in slices.

Some sprigs of green balm, and of borage, a small piece of rind of cucumber.

2 bottles of German Seltzer water.

3 do. soda-water.

Stir this together, and sweeten with capillaire or pounded sugar, until it ferments; let it stand one hour, strain it, and ice it well; it is then fit for use. Serve in small glasses.

* 170. *Ratafias.* Every liqueur made by infusions is called *ratifia;* that is, when the spirit is made to imbibe thoroughly the aromatic flavor and color of the fruit steeped in it; when this has taken place, the liqueur is drawn off, and sugar added to it; it is then filtered and bottled. See recipe in "*The Manual for the Manufacture of Cordials, etc* ," in the latter part of this work

The same for champagne cup; champagne instead of claret; noyau instead of ratafia.

This quantity is for an evening party of twenty persons. For a smaller number reduce the proportions.

171. Balaklava Nectar.

(For a party of fifteen.)

Thinly peel the rind of half a lemon, shred it fine and put it in a punch-bowl; add two table-spoonfuls of crushed sugar, and the juice of two lemons, the half of a small cucumber sliced thin, with the peel on; toss it up several times, then add 2 bottles of soda-water, 2 of claret, 1 of champagne, stir well together, and serve.

172. Crimean Cup.

(For a party of thirty.)

1 quart of syrup of orgeat.
1 pint of Cognac brandy.
½ do. maraschino.
½ do. Jamaica rum.
2 bottles of champagne.
2 do. soda-water.
6 ounces of sugar.
4 middle-sized lemons.

Thinly peel the lemons, and place the rind in a bowl with the sugar, macerate them well for a minute or two, in order to extract the flavor from the lemon. Next squeeze the juice of the lemons upon this, add two bottles of soda-water, and stir well till the sugar is dissolved; pour in the syrup of orgeat, and whip the mixture well with an egg-whisk, in order to whiten the composition. Then add the brandy, rum and maraschino, strain the whole into a punch-bowl, and just before seaving add the champagne, which should be well iced.

While adding the champagne, stir well with the ladle; this will render the cup creamy and mellow.

Half the quantity given here, or even less, may be made; this recipe being for a party of thirty.

173. Crimean Cup.

(For a party of five.)

Thinly peel the rind of half an orange, put it into a bowl, with a table-spoonful of crushed sugar, and macerate with the ladle for a minute; then add one large wine-glass of maraschino, half one of Cognac, half one of Curaçoa. Mix well together, pour in two bottles of soda-water, and one of champagne, during which time work it up and down with the punch-ladle, and it is ready.

Half a pound of pure ice is a great improvement

174. Tom and Jerry.

(Use punch-bowl for the mixture.)

5 lbs. sugar.
12 eggs.
½ small glass of Jamaica rum.
1 ½ teaspoonful of ground cinnamon.
½ do, do. cloves.
½ do. do. allspice.

Beat the whites of the eggs to a stiff froth, and the yolks until they are as thin as water, then mix together and add the spice and rum, thicken with sugar until the mixture attains the consistence of a light batter.

To deal out Tom and Jerry to customers:

Take a small bar mug, and to one table-spoonful of the above mixture, add one wine-glass of brandy, and fill the mug with boiling water, grate a little nutmeg on top.

Adepts at the bar, in serving Tom and Jerry, sometimes adopt a mixture of ½ brandy, ¼ Jamaica rum, and ¼ Santa Cruz rum, instead of brandy plain. This compound is usually mixed and kept in a bottle, and a wine glassful is used to each tumbler of Tom and Jerry.

N. B.—A teaspoonful of cream of tartar, or about as much carbonate of soda as you can get on a dime, will prevent the sugar from settling on the bottom of the mixture.

175. White Tiger's Milk.

½ gill apple jack.
½ do. peach brandy.
½ teaspoonful of aromatic tincture.*
Sweeten with white sugar to taste.
The white of an egg beaten to a stiff foam.
1 quart of pure milk.

Pour in the mixed liquors to the milk, stirring all the white till all is well mixed, then sprinkle with nutmeg.

The above recipe is sufficient to make a full quart of "white tiger's milk;" if more is wanted, you can increase the above porportions. If you want to prepare this beverage for a party of twenty use one gallon of milk to one pint of apple-jack, &c.

176. White Lion.

(Use small bar glass.)

1 ½ teaspoonful of pulverized white sugar.
½ a lime (squeeze out juice and put rind in glass.)
1 wine-glass Santa Cruz rum.
½ teaspoonful of Curaçoa.
½ do. raspberry syrup.

Aromatic Tinture.—Take of ginger, cinnamon, orange peel, each one ounce; valerian half an ounce, alcohol two quarts, macerate in a close vessel for fourteen days, then filter through unsized paper.

Mix well, ornament with berries in season, and cool with shaved ice.

177. Locomotive.

Put two yolks of eggs into a goblet with an ounce of honey, a little essence of cloves, and a liqueur-glass of Curaçoa; add a pint of Burgundy made hot, whisk together, and serve hot in glasses.

178. Bishop.

(A la Prusse)

A favorite beverage, made with claret or port. It is prepared as follows: roast four good sized bitter oranges till they are of a pale brown color, lay them in a tureen, and put over them half a pound of pounded loaf-sugar, and three glasses of claret; place the cover on the tureen and let it stand until the next day. When required for use, put the tureen into a pan of boiling water, press the oranges with a spoon, and run the juice through a sieve; then boil the remainder of the bottle of claret, taking care that it does not burn; add it to the strained juice, and serve it warm in glasses. Port wine will answer the purpose as well as claret. "Bishop" is sometimes made with the above materials, substituting lemons instead of oranges, but this is not often done when claret is used. See recipe in "*The Manual for the Manufacture of Cordials, etc.,*" at the latter part of this work.

179. Bishop.

(Another recipe.)

Stick an orange full of cloves, and roast it before a fire. When brown enough, cut it in quarters, and pour over it a quart of hot port wine, add sugar to the taste, let the mixture simmer for half an hour.

180. Archbishop.

The same as Bishop, subitituting claret for the port.

181. Cardinal.

Same as above, substituting champagne for claret.

182. Pope.

Same as above, substituting Burgundy for champgne.

183. A Bishop.

(Protestant.)

4 table-spoons of white sugar.
2 tumblers of water.
1 lemon, in slices.
1 bottle of claret.
4 table-spoons of Santa Cruz or Jamaica.
Ice.

184. Knickerbocker.

(Use small bar glass.)

½ a lime, or lemon, squeeze out the juice, and put rind and juice in the glass.

2 table-spoonsful of raspberry syrup.

1 wine-glass Santa Cruz rum.

½ teaspoon of Curaçoa.

Cool with shaved ice; shake up well, and ornament with berries in season. If this is not sweet enough, put in a little more raspberry syrup.

185. Rumfustian.

This is the singular name bestowed upon a drink very much in vogue with English sportsmen, after their return from a day's shooting, and is concocted thus:

The yolks of a dozen eggs are well whisked up, and put into a quart of strong beer; to this is added a pint

of gin; a bottle of sherry is put into a saucepan, with a stick of cinnamon, a nutmeg grated, a dozen large lumps of sugar, and the rind of a lemon peeled very thin; when the wine boils it is poured upon the gin and beer, and the whole drunk hot.

186. Claret Cup.

To a bottle of thin claret add half a pint of cold water, a table-spoonful of finely powdered sugar, and a tea-spoonful of cinnamon, cloves and allspice, finely powdered and mixed together. Mix all well together, then add half the thin rind of a small lemon. This is a delicious summer beverage for evening parties. See No. 191.

187. Porter Cup.

Mix in a tankard or covered jug a bottle of porter, and an equal quantity of table-ale; pour in a glass of brandy, a dessert-spoonful of syrup of ginger, add three or four lumps of sugar, and half a nutmeg grated; cover it down, and expose it to the cold for half an hour; just before sending it to table, stir in a teaspoonful of carbonate of soda. Add the fresh-cut rind of a cucumber.

188. English Curaçca.

Cut away the peel of oranges very thin, until you have obtained half a dozen ounces of it; put these into a quart bottle, and then pour in a pint of genuine whiskey. Cork the bottle down tightly, and let the rind remain infused for ten or twelve days, giving the bottle a good shake as often as you have an oppurtunity for so doing; at the end of this period, take out the orange peel, and fill the bottle with clarified syrup, shake it wel

with the spirit, and let it remain for three days. Pour a teacupful of the liquor into a mortar, and beat up a drachm of powdered alum, and an equal quantity of carbonate of potash; pour this, when well mixed, into the bottle, shake it well, and in a week you will find the Curaçoa perfectly transparent, and equal in flavor to that imported from Malines, or any other in the universe.

189. Italian Lemonade.

Pare and press two dozen lemons; pour the juice on the peels, and let it remain on them all night; in the morning add two pounds of loaf-sugar, a quart of good sherry, and three quarts of boiling water. Mix well, add a quart of boiling milk, and strain through a jelly-bag till clear.

190. Quince Liqueur.

2 quarts of quince juice.
4 do. Cognac brandy.
2½ lbs. of white sugar.
12 ounces of bitter almonds, *bruised.*
1 lb. of coriander-seeds.
36 cloves.

Grate a sufficient number of quinces to make two quarts of juice, and squeeze them through a jelly-bag. Mix the ingredients all together, and put them in a demijohn, and shake them well every day for ten days. Then strain the liquid through a jelly-bag till it is perfectly clear, and bottle for use.

191. Claret Cup, or Mulled Claret.

Peel one lemon fine, add to it some white pounded sugar; pour over one glass of sherry, then add a bottle

of claret and sugar to taste; add a sprig of verbena, one bottle of soda water, and nutmeg. For cup, strain and ice it well. For mull, heat it and serve it hot.

192. Bottled Velvet.

A bottle of Moselle, half a pint of sherry, the peel of a lemon, not too much, so as to have the flavor predominate; two table-spoonfuls of sugar; add a sprig of verbena; all must be well mixed, and then strained and iced.

193. Champagne, Hock or Chablis Cup.

Dissolve four or five lumps of sugar in a quarter of a pint of boiling water, with a little very thin lemon peel; let it stand a quarter of an hour; add one bottle of the above wines, and a sprig of verbena, a small glass of sherry; half a pint of water. Mix well, and let stand half an hour; strain, and ice it well.

194. Cider Nectar.

1 quart of cider.
1 bottle of soda water.
1 glass of sherry.
1 small glass of brandy.

Juice of half a lemon, peel of quarter of a lemon; sugar and nutmeg to taste; a sprig of verbena. Flavor it to taste with extract of pineapple. Strain, and ice it all well.

195. Badminton.

Peel half of a middle-sized cucumber, and put it into a silver cup, with four ounces of powdered sugar, a little nutmeg, and a bottle of claret. When the sugar is thoroughly dissolved, pour in a bottle of soda water, and it is fit for use.

196. Golden Slipper.

(Use a wine-glass.)

½ wine glass chartreuse (yellow), 1 yolk of an egg, ½ wine-glass danziger goldwasser. Be careful when preparing this beverage not to disturb the yolk of the egg.

MISCELLANEOUS DRINKS.

197. Blue Blazer.

(Use two large silver-plated mugs, with handles.)

1 wine-glass of Scotch whiskey.
1 do. boiling water.

Put the whiskey and the boiling water in one mug, ignite the liquid with fire, and while blazing mix both ingredients by pouring them four or five times from one mug to the other. If well done this will have the appearance of a continued stream of liquid fire.

Sweeten with one teaspoonful of pulverized white sugar, and serve in a small bar tumbler, with a piece of lemon peel.

198 Burnt Brandy and Peach.

(Use small bar glass.)

This drink is very popular in the Southern States, where it is sometimes used as a cure for diarrhœa.

1 wine-glass of Cognac } burnt in a saucer or
½ table-spoon of white sugar } plate.
2 or 3 slices of dried peaches.

Place the dried fruit in a glass and pour the liquid over them.

199. Black Stripe.

(Use small bar glass.)

1 wine-glass of Santa Cruz rum.
1 table-spoonful of molasses.

This drink can either be made in summer or winter; if in the former season, mix in one table-spoonful of water, and cool with shaved ice; if in the latter, fill up the tumbler with boiling water. Grate a little nutmeg on top.

200. Peach and Honey.

(Use small bar glass.)

1 table-spoonful of honey.
1 wine-glass of peach brandy.
Stir with a spoon.

201. John Collins.

(Use large bar glass.)

1 tablespoonful of sugar.
½ lemon.
1 wine-glass gin.
4 or 5 small bits of ice.
1 bottle plain soda.

202. Tom Collins

Are concocted same as the John Collins, using whiskey instead of gin.

203. Gin Fiz.

(Use large bar glass.)

3 dashes of lemon.
1 tablespoonful sugar.
1 glass of gin.
Fill glass with ice, shake well ; strain in bar glass and fill with seltzer.

204. Silver Fiz.

This is made the same as the gin fiz, adding the white of 1 egg.

205. Golden Fiz

Is made the same as the gin fiz adding the yolk of 1 egg.

206. Swiss Ess.

¼ wine-glass Maraschino.
¼ do. do. Absinthe.
White of 1 egg.
Shake well, strain in bar glass, fill with seltzer.

207. Major Newson.

3 dashes lemon.
1 tablespoonful sugar.
1 wine-glass gin.
1 egg.
½ glass milk.
Shake well, strain in bar glass, fill with seltzer.

208. Low Ball.

(Use champagne glass.)

1 wine-glass whiskey.
Fill glass with seltzer.

209. High Ball.

(Use champagne glass.)

Fill ¾ full of seltzer.
Float whiskey on top.

210. Gin and Pine.

(Use wine-glass.)

Split a piece of the heart of a green pine log into fine splints, about the sixe of a cedar lead-pencil, take 2 ounces of the same and put into a quart decanter, and fill the decanter with gin.

Let the pine soak for two hours, and the gin will be ready to serve.

211. Gin and Tansy.

(Use wine-glass.)

Fill a quart decanter ⅓ full of tansy, and pour in gin to fill the balance ⅓ tansy to ⅔ gin. Serve to customers in a wine-glass.

212. Gin and Wormwood.

(Use small bar glass.)

Put three or four sprigs of wormwood into a quart decanter, and fill with gin.

The above three drinks are not so much used except in small country villages.

213. Scotch Whiskey Skin.

(Use small bar glass.)

1 wine-glass of Scotch whiskey.

1 piece of lemon peel.

Fill the tumbler one-half full with boiling water.

214. Columbia Skin.

(Use small bar glass.)

This is a Boston drink, and is made the same as a whiskey skin.

215. Hot Spiced Rum.

(Use small bar glass.)

2 teaspoonfuls of sugar.

1 wine-glass of Jamaica rum.

1 teaspoonful of mixed spices, (allspice and cloves.)

1 piece of butter as large as half of a chestnut.

Fill tumbler with hot water.

216. Hot Rum.

(Use small bar glass.)

This drink is made the same as the hot spiced rum, omitting the spices, and grating a little nutmeg on top.

217. Stone Fence.

(Use large bar glass.)

1 wine-glass of whiskey (Bourbon.)
2 or 3 small lumps of ice.
Fill up the glass with sweet cider.

218. Absinthe.

(Use small bar glass.)

1 wine-glass of absinthe.
Pour water, drop by drop, until the glass is full. Never use a spoon.

219. Rhine Wine and Seltzer-Water.

(Use large bar glass.)

Fill large bar glass half full with Rhine wine, and fill balance with Seltzer-water. This is a German drink.

220. "Arf and Arf."

(Use large bar glass.)

In London this drink is made by mixing half porter and half ale, in America it is made by mixing half new and half old ale.

221. Shandy Gaff.

(Use large bar glass.)

Fill one-third full of beer, fill glass with ginger ale.

222. Brandy Straight.

(Use small bar glass.

In serving this drink you simply put a piece of ice in a tumbler, and hand to your customer, with the bottle of brandy. This is very safe for a steady drink, but though a *straight* beverage, it is often used on a *bender*.

223. Gin Straight.

(Use small bar glass.)

Same as brandy straight, substituting gin for brandy.

224. Pony Brandy.

(Use pony-glass)

Fill the pony-glass with (Saserac) best brandy, and hand it to your customer.

225. Brandy and Soda.

(Sometimes called Stone Wall.)

(Use large bar glass.)

1 wine-glass of Cognac brandy.

⅓ glass of fine ice.

Fill up with plain soda.

226. Brandy and Gum.

(Use small bar glass.)

Same as brandy straight, with one dash of gum syrup.

227. Sherry and Egg.

(Use small bar glass.)

1 egg.

1 wine-glass of sherry.

228. Sherry and Bitters.

1 dash of bitters.

1 wine-glass of sherry.

229. Sherry and Ice.

(Use small bar glass.)

Put two lumps of ice in a glass, and fill with wine.

230. Wilson Bill.

Whiskey and sugar.

231. Chocolate Flip.

1 wine-glass port wine.

1 spoon sugar.

1 egg.

Dash of rum.

Strain in wine glass.

Nutmeg.

232. Minnesota Club Punch.

1 pint green tea.
½ pint arrack.
12 lemons.
Sugar to taste.
½ pint Santa Cruz rum.
½ do. brandy.
6 quarts claret.
1 do. champagne.

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221. TEMPERANCE DRINKS.

233. Lemonade.

(Use large bar glass.)

The juice of half a lemon.
1½ table-spoonful of sugar.
2 or three pieces of orange.
1 table-spoonful of raspberry or strawberry syrup.

Fill the tumbler one-half full with shaved ice, the balance with water; dash with port wine, and ornament with fruits in season.

234. Lemonade.

(Fine for parties.)

The rind of 2 lemons.
Juice of three large do.
½ pound of loaf-sugar.
1 quart of boiling water.

Rub some of the sugar, in lumps, on two of the lemons until they have imbibed all the oil from them, and put it with the remainder of the sugar into a jug; add the lemon juice (but no pips), and pour over the whole a quart of boiling water. When the sugar is dissolved,

strain the lemonade through a piece of muslin, and, when cool, it will be ready for use.

The lemonade will be much improved by having the white of an egg beaten up with it; a little sherry mixed with it also makes this beverage much nicer.

235. Orangeade.

This agreeable beverage is made the same way as lemonade, substituting oranges for lemons.

236. Orgeat Lemonade.

(Use large bar glass.)

½ wine-glass of orgeat syrup.

The juice of half of a lemon.

Fill the tumbler one-third full of ice, and balance with water. Shake well, and ornament with berries in season.

237. Ginger Lemonade.

Boil twelve pounds and a half of lump sugar for twenty minutes in ten gallons of water; clear it with the whites of six eggs. Bruise half a pound of common ginger, boil with the liquor, and then pour it upon ten lemons pared. When quite cold, put it in a cask, with two table-spoonfuls of yeast, the lemons sliced, and half an ounce of isinglass. Bung up the cask the next day; it will be ready in two weeks.

238. Soda Nectar.

(Use large tumbler.)

Juice of one lemon.

¾ tumblerful of water.

Powdered white sugar to taste.

½ small teaspoonful of carbonate of soda.

Strain the juice of the lemon, and add to it the water,

with sufficient white sugar to sweeten the whole nicely: When well mixed, put in the soda, stir well, and drink while the mixture is in an effervescing state.

239. Drink for the Dog Days.

A bottle of soda-water poured into a large goblet, in which a lemon ice has been placed, forms a deliciously cool and refreshing drink; but should be taken with some care, and positively avoided whilst you are very hot.

240. Sherbet.

Eight ounces of carbonate of soda, six ounces of tartaric acid, two pounds of loaf-sugar (finely powdered), three drachms of essence of lemon. Let the powders be *very dry*. Mix them intimately, and keep them for use in a wide-mouthed bottle, closely corked. Put two good-sized teaspoonfuls into a tumbler; pour in half a pint of cold water, stir briskly, aud drink off.

241. Lemonade Powders.

One pound of finely-powdered loaf-sugar, one ounce of tartartic or citric acid, and twenty drops of essence of lemon. Mix, and keep very dry. Two or three teaspoonfuls of this stirred briskly in a tumbler of water will make a very pleasant glass of lemonade. If effervescent lemonade be desired, one ounce of carbonate of soda must be added to the above.

242. Draught Lemonade, or Lemon Sherbet.

Four lemons sliced, four ounces of lump-sugar, one quart of boiling water. Very fine. A cheaper drink may be made thus:—One ounce of cream of tartar, one

ounce of tartaric or citric acid, the juice and peel of two lemons, and half a pound, or more, of loaf-sugar. The *sweetening* must be regulated according to taste.

243. Imperial Drink for Families.

Two ounces of cream of tartar, the juice and peel of two or three lemons, and half a pound of coarse sugar, Put these into a gallon pitcher, and pour on boiling water. When cool, it will be fit for use.

244. Nectar.

One drachm of citric acid, one scruple of bicarbonate of potash, one ounce of white sugar, powdered. Fill a soda-water bottle nearly full of water, drop in the potash and sugar, and lastly the citric acid. Cork the bottle up *immediately*, and shake. As soon as the crystals are dissolved, the nectar is fit for use. It may be colored with a small portion of cochineal.

245. Raspberry, Strawberry, Currant, or Orange Effervescing Draughts.

Take one quart of the juice of either of the above fruits, filter it; and boil it into a syrup, with one pound of powdered loaf-sugar. To this add one ounce and a half of tartaric acid. When cold put it into a bottle, and keep it well corked. When required for use, fill a half-pint tumbler three parts full of water, and add two table-spoonsfuls of the syrup. Then stir in briskly a small teaspoonful of carbonate of soda, and a very delicious drink will be formed. The color may be improved by adding a very small portion of cochineal to the sprup at the time of boiling.

246. Ginger Wine.

Put twelve pounds of loaf sugar and six ounces of powdered ginger into six gallons of water; let it boil for an hour, then beat up the whites of a half dozen eggs with a whisk, and mix them well with the liquor. When quite cold put it into a barrel, with six lemons cut into slices, and a cupful of yeast; let it work for three days, then put in the bung. In a week's time you may bottle it, and it will be ready for immediate use.

247. Milk and Seltzer.

Use a medium sized bar glass. Half fill the glass with seltzer and the rest with milk, if done otherwise you will have nothing but foam in your glass which will cause delay.

---

248. Whiskey Sour.

(Use bar glass.)

Fill glass ⅔ with fine ice to which add juice of ½ lemon.

1 table-spoonful sugar.

1 wine-glass whiskey.

Mix well with a spoon and strain into straight champagne glass and add small piece of pine-apple. Squirt of Seltzer.

To this is sometimes added a float of port wine.

WHISKEY IN BOND.

Table of Outage, Government Allowance, and Gain in Proof, each Six Months.

Months.	Government Allowance.	Proof Gallons.	Wine Gallons.	Above Proof.
6	1½	43½	44	3 per cent.
12	3	42	43½	5 "
18	4½	42	43	5 "
24	5½	41	42½	7 "
30	6½	39	42	9 "
36	7½	38	41	12 "

There will be usually during three years a shrinkage of ten to twelve gallons in the contents of each barrel, and the increase in the percentage of proof of the remaining contents will be from 16 to 18 per cent. The tax for withdrawal at the end of three years is computed in the following manner: When a barrel of whiskey is placed in bond it contains 45 gallons—usually rather more. It would probably in three years suffer a shrinkage of 12 gallons, at the same time the increase of proof of remainder would be about 16 per cent. Original bulk, say 45½ gallons, shrinkage 12 gallons, leaves 33½ wine gallons. 16 per cent of 33½ equals 5⅓ increase of proof. 38 5-6 gallons proof on which the tax of $1.10 per gallon has to be paid amounting to $42.77. In some cases it may be that the shrinkage is greater than 12 gallons, but in that case the holder suffers, not the government.

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Memorandum of New Recipes.

MANUAL

FOR THE

Manufacture of Cordials,

Liquors, Fancy Syrups, Etc.

To Clarify Loaf-Sugar and make Syrup.

Take a copper pan, and put into it your sugar, broken in small pieces. The pan should be sufficiently large to allow the scum to rise a little without boiling over. One pint of water to every two pounds of sugar may be added. Beat up the whites of two eggs (if you are clarifying about ten pounds of sugar, or mix in this proportion), until it is very frothy, and then mix in with the rest. Now place the pan on the fire, and have ready some cold water. When the mixture begins to boil and rise to the top of the pan, throw in a little of the water to prevent the sugar running over.

You must let the sugar rise *three times* before commencing to skim it, each time cooling the mixture by the cold water just spoken of. The *fourth time* the sugar rises, skim it completely, and drop the cold water gently in as occasion may require, continuing to take the scum* off (which is rather white), until no more

*The scum need not be thrown away, after a quantity is collected it can be clarified.

comes upon the surface. The sugar must now be strained through a fine sieve—one made of cloth, or a flannel bag will do.

In order to make clarified sugar extra white, you must be careful to get the very best loaf-sugar. Break it up, as in the previous case, and add water in about the same proportion, viz., a pint to every two pounds, or two pounds and a half. Beat up well a couple of eggs (supposing ten pounds of sugar are being clarified) and add some *ivory black*, about a pound; see that the ivory black is thoroughly mixed into the water. The mixture should now be made as hot as possible, but without being allowed to boil. If symptoms of boiling and rising appear, instantly add a drop of cold water. Having thoroughly melted the mixture, strain as before through a fine cloth, or flannel strainer. The syrup need not be heated any more, but it will have to be strained three or four times, until it is extra fine and clear.

Wherever in the succeeding pages syrup is mentioned, it should be understood that it should be made according to this receipt. It is of the utmost importance that clarified syrup be used in all these combinations, as the results obtained will be much more satisfactory.

Coloring.

All the recipes for coloring are results of the closest study by experts for years and have borne the test of time. Wherever instructions appear in the following pages as to coloring, reference should be made to the receipts immediately following and under this head.

1. Coloring.

Take 100 lbs. of white sugar, and mix with it three gallons of water, in a copper or iron boiler of fifty gallons capacity. It is necessary to have the boiler this size, as in manufacturing coloring the liquid is apt to run over when made in a smaller vessel. Put the boiler on a smart fire, and stir the sugar constantly, so as to prevent its burning on the bottom. Keep it boiling until it gets as black as tar when dropped on a cold stone. Then add slowly six and one-quarter gallons of boiling water—*at first, only a little at a time*, and increasing the quantity gradually—constantly stirring as the whole is dissolved. Pass it through a flannel.

2. Color, Blue.

Take 3 ounces of sulphuric acid (smoking) and put it in a one-gallon glass jar; add, in very small portions, 1 ounce of the finest powdered indigo, being very careful to stir the ingredients constantly during the process of mixing them. Let the jar stand in a warm place for several days, and then add, very slowly, 3 quarts of water; after which add, in small quantities, ½ lb. of chalk powder, and continue stirring it as long as a froth rises from the mixture. After having done this, let it stand for 24 hours, then decant, filter, mix 1½ pint of alcohol with it, and bottle for use.

3. Color, Green.

By mixing the tincture of saffron and the tincture of indigo together in different proportions, you can obtain any shade of green you desire. For a light green, increase the saffron; for a dark green increase the indigo.

4. Color, Yellow.

Mix ¼ lb. American saffron, cut very fine, with 1 quart of alcohol, 95 per cent; put it in a covered jar, in a warm place, and let it stand for 8 days; then press, filter, and bottle for use. A yellow coloring may also be made of turmeric instead of saffron. Observe the same proportions, and make in the same way.

5. Color, Purple.

Mix ½ lb. elderberries, mashed to a pulp, with 1 quart of alcohol, 95 per cent. Macerate in a warm place for 8 days; then press, filter and bottle for use.

6. Color, Red.

1 ounce of finely-powdered cochineal.
½ drachm of calcinated alum.
Boiled with a quart of water, in an earthen dish; add 1 quart of alcohol, 95 per cent, press, filter and bottle for use.

7. Color, Violet.

1 pint of blue color.
2 pints of red color.
Mix together.

8. Ale, Table.

2 gallons of ground malt.
6 do. water, at 142 degrees heat.
Well stirred together; and let it stand for 1½ hour, draw off the liquid as much as possible; repeat the same operation with 3 gallons more of the same warm water, and the same standing. Draw of the liquor again, and repeat the third time with 3 gallons more, as before; mix the liquors together, boil them with two ounces of hops.

9. Ale, White Devonshire.

2 gallons of ground malt (barley).
½ lb. of hops.
2 lbs. of Grout's extract.
¾ lb. of yeast.
12 gallons of water at 142° (degrees) heat.
Manipulation as for table ale.

Grout's extract is made by mixing the malt (ground) with two pounds of water, filling in a bottle covered, and letting it stand in a warm place until the fermentation has evaporated. The mixture to be of the consistence of an extract. After the fermentation is complete, and the ale settled, it is to be put in bottles and tied up.

10. Alkermes de Florence.

3⅜ drachms of essence of vanilla.
23 drops of otto of roses.

Dissolved in 27 pints of alcohol, 95 per cent,; then boil for five minutes 13½lbs. of figs, cut fine, in 53 pints of fine plain white syrup, and add the syrup to the alcohol.

Filter. Color rose with cochineal.

11. Amour Sans Fin.

36 drops of otto of roses,
81 do. oil of Neroly.
108 do. oil of cloves.

Dissolved in 27 pints of alcohol, 95 per cent.; add slowly 53 pints of fine plain white syrup.

Filter. Color rose with cochineal.

12. Angelica Brandy.

4 ounces of pimpinella root.
12 do. angelica do.
2 do. lavender flowers.

Ground and made a tincture, with one quart of alcohol, 95 per cent; add the tincture to 4 gallons of the alcohol, and 6 gallons of water.

Filter. Color pale brown with sugar-calor.

13. Anise-seed Brandy.

2½ drachms of oil of anise-seed.
½ do. do. star anise-seed.

Dissolved in 4¼ gallons of alcohol, 95 per cent.; then add ¾ gallons of fine white plain syrup, mixed with 5 gallons of water.

Filter. Color white.

14. Anise-seed Cordial.

3 drachms of oil of anise-seed.

Dissolved in 2¾ gallons of alcohol, 95 per cent.; then add 2½ gallons of fine white syrup mixed with 4¾ gallons of water.

Filter. Color white.

15. Anisette de Bordeaux.

2½ lbs. of ground anise-seed.
2¼ ounces of ground coriander-seed.
7 do. do. Ceylon cinnamon.
7 pints of alcohol, 95 per cent.
20 do. water.

Distil the 7 pints of alcohol from off the water, and mix the 7 pints of flavored alcohol with 20 pints of

alcohol, 95 per cent.; then add slowly 53 pints of fine white, plain syrup.

Filter, if necessary. Color white.

16. Anisette d'Hollande.

54 ounces of ground anise-seed.
27 do. do. star anise-seed.
7 pints of alcohol, 95 per cent.
20 do. water.

Distil the 7 pints of alcohol from off the water and mix the 7 pints of flavored alcohol with 26 pints of alcohol, 95 per cent; then add slowly 47 pints of fine white plain syrup. Filter. Color white.

17. Anisette de Martinique.

54 ounces of ground anise-seed.
13½ do. do. star anise-seed.
7 pints of alcohol, 95 per cent.
20 do. water.

Distil the 7 pints of alcohol from off the water, and mix the 7 pints of flavored alcohol with 20 pints of alcohol, 95 per cent; then add slowly 53 pints of fine white plain syrup.

Filter, if necessary. Color white.

18. Anisette Fausse. (Imitation.)

26½ ounces of ground anise-seed.
17½ do. do. star anise-seed.
4½ do. do. coriander-seed.
4½ ounces of ground fennel-seed.
47½ pints of alcohol 95 per cent.
27 do. water.

Distil the 47½ pints of alchohol from off the water. and mix the 47½ pints flavored alcohol with 32½ pints of fine white plain syrup.

Filter if necessary. Color white.

19. Arrack.

21⅓ pints of fine Batavia arrack.
58⅔ do. pure 4th proof rice spirit.
½ ounce oil of cocoa nuts.
Filter. Color white.

20. Beaume Humain.

23 drops of oil of roses.
45 do. do. cinnamon.
162 do. do. cedrat.
54 do. do. mace.

Dissolved in 27 pints of alcohol, 95 per cent., then add 53 pints of fine white plain syrup.

Filter. Color white,

21. Bishop.

100 grains of ground nutmegs.
60 do. do. white pepper.
1½ ounce of cardamon seed.
1½ do. mace.
20 pints of syrup (plain white.)
60 do. claret wine.
Mixed and boiled together for 1 minute. Filtered.

22. Bishop Extract.

10⅛ lbs. of ground orange peel.
2½ do. cinnamon.
2½ do. cardamon.
10 gallons of alcohol, 95 per cent.

Macerate for for 14 days; press, filter, color red with cochineal.

23. Bitters, Aromatic.

2¾ lbs. of ground dried small orange apples.
¼ lb. do. orange peel.
2 ounces do. calamus root.
2 do. do. pimpinella root.
1 do. do. cut hops.

Macerate for 14 days with 10 gallons of spirit at 45 per cent; press out the dregs, add 2½ pints of brown sugar syrup.

Filter. Color dark brown with coloring.

24. Bitter Danziger Drops.

(See Danziger Drops.)

2 ounces of ground centaurium.
3 do. do. angelica root.
3½ drachms of aloes.
1 ounce of myrrh.
2 do. cassia flowers.
2½ do. ginger.
1½ do. nutmegs.
2 do. galanga root.
¾ do. gentian do.
1½ do. wormwood.
¾ do. agaric, all coarse powdered.

Macerate for 14 days with 10 gallons of spirit at 45 per cent proof; press out the dregs, filter, color dark brown with coloring.

25. Bitters, English.

¾ lb. of lemon peels.
6½ onnces of orange peels.

6½ ounces of small orange apples.
1½ do. calamus root.
1½ do. angelica root.
1½ do. ganlanga root.
¾ do. quassia wood.
2¼ do. gentian root.
3 drachms of nutmegs.
3 do. cloves.

Ground to a course powder; macerate with 4½ gallons of alcohol, 95 per cent, for 2 weeks; add 4½ lbs. of brown sugar, boiled, and clarified with 5½ gallons of pure water; color it with 7½ ounces of sugar coloring, dark brown. Filter.

26. Bitters, Essence.

1⅞ lb. of orange peel.
1⅞ lb. of orange apples.
1⅞ lb. of gentian root.
1⅞ lb. of lemon peel.

Ground to coarse powder; macerate or displace with 7⅜ gallons of alcohol, 95 per cent, mixed with 2⅝ gallons of water. Filter.

27. Bitters, Hamburg.

2 ounces of agaric.
5 do cinnamon.
4 do. cassia buds.
½ do. grains of paradise.
3 do. quassia wood.
¾ do. cardamon seed.
3 do. gentian root.
3 do. orange apples, dried.
1½ do. orange peel.

Ground to coarse powder; macerate with 4½ gallons of alcohol, 95 per pent., mixed with 5¾ gallons of water; add 2¾ ounces of acetic æther.

Color brown.

28. Bitters, Orange.

6 lbs. of orange peel, macerate them for 24 hours with 1 gallon of water, cut the yellow part of the peel from off the white, and chop it fine; macerate with 4¾ gallons of alcohol, 95 per cent, for two weeks, or displace; then add a syrup made of 4¼ of gallons of water and 16 lbs. of sugar.

Filter.

29. Bitters, Spanish.

5 ounces of polypody.
6 do. calamus-root.
8 do. orris root.
2½ do. coriander-seed.
1 do. centaurium.
3 do. orange peel.
2 do. German camomile flower.

Ground to coarse powder; macerate with 4¾ gallons of alcohol, 95 per cent.; then add 5¼ gallons of water, and 1½ ounce of sugar.

Filter. Color brown.

30. Bitters, Stomach.

½ lb. of cardamon seed.
⅛ do. nutmegs.
¼ do. grains of Paradise.
½ do. cinnamon.
¼ do. cloves.
¼ do. ginger.

¼ lb. of galanga.
¼ do. orange peel.
⅛ do. lemon peel.

Ground to coarse powder; macerate with 4¾ gallons of alcohol, 95 per cent.; then add a syrup made of 4½ gallons of water, and 12 lbs. of sugar.

Filter.

31. Bitters, Stoughton.

8 lbs. of gentian root.
6 do. orange peel.
1½ do. snake root (Virginia).
½ do. American saffron.
½ do. red saunders wood.

Ground to coarse powder, displace with 10 gallons of 4th proof spirit.

32. Brandy, Angelica.

1½ lb. of angelica root.
2¼ ounces of cinnamon.
1¾ do. lavender flowers.
1¼ do. liquorice-root.

Ground to coarse powder; then add 10 gallons of proof spirit and 6 lbs. of rectifier's charcoal. Distil over to 50 per cent; then mix 3 pints of white plain syrup, and so much of water as to get 10 gallons in the whole.

33. Brandy Anise-seed.

3 lbs. of anise-seed.
2 ozs. of caraway seed.
3 ozs. of orris-root.

Ground to a coarse powder; then add 10 gallons of proof spirit and 6 pounds of rectifier's charcoal.

Distil over to 50 per cent; then mix 3 pints of white plain syrup and as much water as to get 10 gallons.

34. Brandy, Blackberry.

½ ounce of cinnamon.
¼ do cloves.
¼ do mace.
⅛ do cardamon.

Ground to a coarse powder; add to 16 pounds of black berries, mashed, and 5 gallons of alcohol, 95 per cent. Macerate for two weeks, press it; then add 10 lbs. of sugar, dissolve in 3⅜ gallons of water. Filter.

35. Brandy, British.

1 ounce of catechu.
½ drachm of vanilla, finely powdered.

Add 1 gallon of fine good Cognac and 9 gallons of pure proof spirit. Color pale or dark.

36. Brandy, Calamus.

½ drachm of oil of lemon.
½ ounce of oil of calamus.
5 drops of oil of coriander.

Dissolve in 4¾ gallons of alcohol, 95 per cent; then add 5 gallons of water, and ¼ gallon white plain syrup. Flesh color with tincture of saffron and cochineal.

37. Brandy, Carminative.

1½ drachms of oil of calamus.
16 drops of oil of anise-seed.
32 do do orange.
16 do do coriander.
16 do do lemon balm.

Dissolve in 4¾ gallons of alcohol, 95 per cent; then add 5 gallons of water and ¼ gallon of white plain syrup. Color yellow.

38. Brandy, Caraway.

½ ounce of oil of caraway-seed.
30 drops of oil of anise-seed.
5 drops of oil of coriander-seed
Dissolved in 4¾ gallons of alcohol, 95 per cent; then add 5 gallons of water and ¼ gallon of white plain syrup.

39. Brandy, Cherry.

16 lbs. of black cherries, mashed with the stones.
5 gallons of alcohol, 95 per cent.
Macerate for two weeks; press it; then add 10 lbs. of sugar, dissolved in 3⅜ gallons of water. Filter.

40. Brandy, Cinnamon.

½ ounce of oil of cinnamon.
32 drops of oil of cassia-buds.
32 do. oil of cloves.
Dissolve in 4¾ gallons of alcohol, 95 per cent; then add 4¾ gallons of water and ½ gallon of white plain syrup. Color brown.

41. Brandy, Cloves.

4½ drachms of oil of cloves.
½ drachm of oil of cinnamon.
Dissolve in 4¾ gallons of alcohol, 95 per cent; then add 4¾ gallons of water and ½ gallon of white plain syrup. Color dark-brown.

42. Brandy, Domestic.

50 drops of oil of Cognac.
3 drachms of orris-root powder.
1 drachm of finely-cut vanilla.

Macerate in 4 ounces of alcohol, 95 per cent, in a warm place for 24 hours; filter, and then add to it 9¾ gallons of fourth proof spirit (purest quality,) and 1½ pints of white plain syrup. Color pale or dark with coloring.

43. Brandy, French.

1 gallon of genuine Otard brandy.
8⅞ gallons of fourth-proof spirit (pure.)
⅛ gallon of pure white plain syrup. Color dark or pale with coloring.

44. Brandy, Ginger.

½ lb. of white ginger, cut and washed.
7½ lbs. of sugar, boiled for ten minutes with 3 gallons of water; strain; then add 7 gallons of fourth-proof spirit. Color pale yellow.

45. Brandy Grunewald.

¼ lb. of orange peel.
¼ lb of centaurium.
1 oz. of ginger.
1⅓ oz. of calamus-root.
1⅓ do. blessed thistle.
1 oz. of wormwood.
⅔ do. trefolii.
1⅓ drachm of oil of cloves.
1⅓ do. oil of cinnamon.
⅔ do. oil of peppermint.
4¾ gallons of alcohol, 95 per cent.

Macerate for 24 hours; then add to the strained and filtered tincture a syrup made of ¾ gallon of white plain syrup, dissolved in 4½ gallons of water. Color brown.

46. Brandy, Imperial Peach.

4½ ozs. of powdered bitter almonds.
3¾ gallons of alcohol, 95 per cent.
5¼ gallons of water.

Mix together, macerate for 24 hours; then add a strained syrup, made of 3¾ lbs. of sugar; 1 pint of peach jelly; 2¼ ozs. preserved ginger; 1 lemon, cut in slices; 1 drachm of grated nutmegs; 1 drachm of allspice, in powder, and 5 pints of water, boiled for two minutes. Mix the whole, and filter.

47. Brandy Juniper.

9 drachms of best oil of juniper, dissolved in 4¾ gallons of alcohol, 95 per cent; then add 6 lbs of sugar, dissolved in 4⅞ gallons of water. Filter.

48. Brandy Mint.

½ ounce of oil of spearmint.
30 drops of oil of peppermint.
3 drops of oil of bergamot.

Disssolve in 4¾ gallons of alcohol 95 per cent, then add 3 lbs of sugar dissolved in 5⅓ gallons of water.

Color green with indigo and saffron tincture.

49. Brandy, Orange.

4½ drachms of oil of orange.
3 drops of oil of neroly.

Dissolve in 4¾ gallons of alcohol, 95 per cent, then add 2½ lbs. of sugar dissolved in 5⅛ gallons of water. Filter.

50. Brandy, Peach.

18 lbs. of peaches mashed with the stones, macerate them for 24 hours with 4¾ gallons of alcohol, 95 per cent, and 4 gallons of water.

Strain, press, and filter; add 5 pints of white plain syrup.

Color dark yellow with coloring.

51. Brandy, Peppermint.

½ ounce of oil of peppermint (English).

Dissolve in 4¾ gallons of alcohol, 95 per cent, then add 4¾ lbs. of sugar dissolved in 5 gallons of water. Filter.

52. Brandy, Raspberry.

4 gallons of raspberry juice, 4¾ gallons of alcohol, 95 per cent, macerate for 2 days, then add 1¼ gallons of white plain syrup. Filter.

53. Brandy Spice.

2½ ounces of cinnamon.
¾ do. cloves.
¾ do. cardamom.
1 do. galanga root.
1 do. ginger.

Ground to a coarse powder; macerate it for a week with 10 gallons of good French brandy. Filter.

54. Brandy, Stomach. (Green).

¼lb. of cubebs.
2½ ounces of centaurium.
1¼ do. trefolii.
2 do. cassia buds.

Ground to coarse powder; macerate for one week in 4¾ gallons of alcohol, 95 per cent. Filter then add

½ drachm of oil of rosemary.
½ do. do. sage.
½ do. do. camomile.
½ do. do. peppermint.
½ do. do. spearmint.
½ do. do. lavender.
¼ do. do. caraway.
¼ do. do. origanum.
¼ do. do. lemon.
¼ do. do. coriander seed.
¼ do. do. anise seed.
⅜ do. do. fennel seed.

After being dissolved, add 4 lbs. of sugar dissolved in 5 gallons of water. Color green with tincture of indigo and saffron.

55. Brandy, Stomach. (White.)

¼ drachm of oil of anise seed.
½ do do. coriander seed.
½ do. do. spearment.
1 do. do. orange.
¼ do. do. cloves.
¼ do. do. cinnamon.
2 do. do. calamus.

Dissolve in 4¾ gallons of alcohol, 95 per cent; mixed with 4 lbs. of sugar, dissolved in 5 gallons of water. Filter.

56. Brandy, Strawberry.

4 gallons of strawberry juice.

4¾ gallons of alcohol, 95 per cent. Macerate for 2 days, then add 1¼ gallons of plain white syrup.

Filter.

57. Brandy, Wormwood.

2½ drachms of oil of wormwood.
1¼ ounces of herb of wormwood.
¾ do. calamus root.

The herb and root must be ground and macerated a few days, then pressed, and the oil dissolved in 4¾ gallons of alcohol, 95 per cent; add a syrup made of 4 lbs. of sugar, with 5 gallons of water.

Filter, and color green with tincture of Indigo and saffron.

58. Calabre a chaud.

36 gallons of white or red wine must, boiled and skimmed down to 8¾ gallons; to this add 1¼ gallon of alcohol, 95 per cent.

Use: for manufacture of Malaga wine.

59. Calabre a Froid.

9 gallons of fresh, pure red or white wine must.
1 gallon of alcohol, 95 per cent.
Let it clarify itself by standing. Decant.
Use: For the manufacture of different wines.

60. Canelin de Corfou.

2 drachms of oil of Ceylon cinnamon.

Dissolve in 3½ gallons of alcohol, 95 per cent.; then add 6⅔ gallons of white plain syrup.

Color, yellow.

61. Canelle.

6¾ drachms of oil of cinnamon.

Dissolve in 3⅓ gallons of alcohol, 95 per cent; then add 6⅔ gallons of plain white syrup.

62. Cedrat.

13½ drachms of oil of cedrat.

Dissolve in 3⅓ gallons of alcohol, 95 per cent, and 6⅔ gallons of white plain sprup.

Color, yellow.

63. Champ d'Asile.

8 ounces of caraway-seed.

4 do. grains d'ambrette.

1⅓ do. Ceylon cinnamon, ground to coarse powder; macerate and distil with 3 gallons of alcohol, 95 per cent and 3½ gallons of water.

Distil the 3 gallons of alcohol from off the water, and mix the 3 gallons of aromatic spirit with a syrup made of 42 lbs. of sugar and 4¾ gallons of water.

Filter.

64. Christine.

2 drachms of essence of vanilla.

8 drops of oil of roses.

24 do. oil of neroly.

48 do. oil of cinnamon.

Dissolve in 3 gallons of 95 per cent alcohol; mix it with a syrup made of 42 lbs. of sugar, and 4¾ gallons of water.

65. Christophelet.

6 4-5 drachms of Spanish saffron.

14 1-5 do. cinnamon.

4 6-5 do. cardamom.

10 1-5 ounces of figs.

10 1-5 drachms of galanga-root.

4¼ ounces of orris-root.
2½ do. sage.
4¼ do. staranis.
2⅛ do. coriander-seed.

Ground to a coarse powder. Macerate, and distil with 6 gallons of alcohol, 95 per cent., and 1¼ gallons of water. Distil off 5 gallons of the aromatic spirit; then add 1¼ gallons of St. Julien Medoc wine; 1¼ gallons of distilled water; 13 drops of tincture of ambergris, and 2½ gallons of white plain syrup. Color purple with tincture of elderberry.

66. Cider Champagne.

10 gallons of cider, old and clear.

Put in a strong iron-bound cask, pitched inside (like beer-casks); add 2½ pints clarified white plain syrup, dissolve in it 5 ounces of tartaric acid. Keep the bung ready in hand; then add 7½ ounces of bicarbonate of potassa; bung it as quickly and well as possible.

67. Cider, Strong.

Take as many apples as will make juice sufficient to fill a strong cask. Make a pulp of them, by passing them through a cider-mill. Spread this pulp out on a large surface, in the open air, and leave it for 24 hours. Press out the juice as thoroughly as possible, and fill the cask up to the bung-hole, and keep it full as long as the fermentation is going on, by adding some juice kept aside for that purpose. When the fermentation is ended, draw it off in another clean cask; but previous to filling this cask, burn 1 drachm of brimstone in it, by hanging an iron vessel through the bung-hole. Bung it up carefully, and keep it in a cool place.

68. Cider, Sweet

Procure a cask, pitched inside (like a beer-cask;) then take as many sweet apples as will make juice sufficient to fill it. Press the apples as quickly as possible, being careful to let the juice settle a little while; then decant the juice, and put it in the cask in the following manner, viz: 1st. Burn ½ ounce of brimstone in the cask (as described in preceding recipe.) 2nd. Bung up the cask and let it stand a while. 3rd. Fill the cask ⅓ full with the juice, being very careful to shake it well. Go through this process three times, and be very particular to observe the above directions each time. After you have put the last ⅓ of the juice in the cask, bung it carefully, and put it in a cool place for use.

69. Citron.

1 ounce of oil of lemon, dissolved in
3⅓ gallons of alcohol, 95 per cent.
Then add 6⅔ gallons of white plain syrup. Color yellow.

70. Citronelle.

1 lb. of lemon peel, only the yellow part.
2 ounces of orange peel, only the yellow part.
1 drachm of cloves.
1 do. nutmegs.

Cut in small pieces; macerate with 5 gallons of alcohol, 95 per cent, and 5 gallons of water. Distil off 8 gallons of aromatic spirit, and mix it with 2 gallons of white plain syrup. Color yellow.

71. Coquette Flatteuse.

24 drops of oil of rose.
48 do. oil of mace.

32 drops of essence of ambergis.

Dissolve in three gallons of alcohol, 95 per cent; then add a syrup made of 42 lbs. of sugar and 4½ gallons of water. Color rose.

72. Cordial.

32 drops of oil of cinnamon.
24 do. do. cloves.
24 do. do. mace.
48 do. do. peppermint.

Dissolve in 3 gallons of alcohol, 95 per cent; add a syrup made of 42 lbs. of sugar and 4¾ gallons of water. Filter.

73. Cordial, Bright Pearl. (Jelly.)

2 ounces of candied lemons.
2 do lemon peel.
2 do candied ginger.
4 do. raw ginger.

Boil for 20 minutes in 2 gallons of water, strain it, and add to the strained liquor a jelly made of the following ingredients:

4 ounces of currant jelly.
2 do. almonds blanched and broken.
1 do. almonds, bitter " "
2 do. St. John's bread, broken and mashed.
1 do. conserve of white roses.
1 do. ginger powdered.
1 do. cinnamon powdered.
1 do mace.

½ pint of lemon juice, 7 gallons of fourth-proof spirit, 2 ounces of isinglass dissolved in water; put this together in a stone pot well covered; then take 6 lbs.

of Malaga raisins boiled with one gallon of water, and mix with the above; press and filter it through a flannel while hot.

74. Cordial, Caraway.

6 drachms of oil of caraway dissolved in 3 gallons of alcohol, 95 per cent; add a syrup made of 42 lbs. of sugar and 4¾ gallons of water. Filter.

75. Cordial, Cherry.

30 lbs. of cherries, red sour, without stems, make them to a pulp and macerate with 4½ gallons of alcohol, 95 per cent; press, and add a syrup made of 42 lbs. of sugar and 3½ gallons of water. Filter.

76. Cordial, Cinnamon.

½ ounce of oil of cinnamon, dissolved in 3 gallons of alcohol, 95 per cent; then add a syrup made of 42 lbs. sugar, and 3½ gallons of water. Filter.

77. Cordial, Cloves.

12 ounces of cloves,
3 do. orris root.
2 do. cinnamom.
½ do. cardamom.

Ground to a coarse powder; macerate or displace with 5½ gallons of alcohol, 95 per cent, and 5½ gallons of water. Distil from off the water 5 gallons of aromatic spirit, and then add a syrup made of 24 lbs. of sugar and 3½ gallons of water.

Color brown with tincture of cloves.

78. Cordial, Ginger.

10 ounces of ground ginger, 5 drops of oil of bergamot; macerate it with 3 gallons of alcohol 95 per cent,

press and filter, and then add a syrup made with 42 lbs. of sugar, and 4¾ gallons of water. Color pale yellow.

Red Ginger is the same as the above, except it is colored red with cochineal.

79. Cordial, Green Gage.

8 lbs. of ripe gages and 42 lbs. of sugar, 4¾ gallons of water; boil them tender and make them to a pulp, skim and take from the fire, then add:

4 ounces of currant jelly.
4 do. dates, cut in small pieces.
4 do. figs, do. do.
½ pint of orange juice.
3 do. sherry wine.
1 do. calf's-foot jelly.
1 ounce of candied lemon.
1 do. cinnamon.
1 do. cloves.
2 do. ginger.
1 do. nutmeg.
1 do. pimento.

All coarsely powdered; macerate for one week and add 2 gallons of alcohol, 95 per cent; strain, press and filter.

80. Cordial, Lemon.

2 lbs. of fresh lemon peel.
¼ do. roasted wheat bread, crusts.
½ do. cinnamon, crushed.
½ ounce of nutmeg, do.

Cut small and macerate for one week with 5½ gallons of alcohol, 95 per cent, and 5½ gallons of water.

Distil from off the water 5 gallons of aromatic spirit, and add to this 30 drops of oil of lemon, and a syrup made of 24 lbs of sugar, and 3½ gallons of water. Color, pale yellow.

81. Cordial, Maccaron, French.

22 ounces of bitter almonds.
1½ do. cinnamon.
1½ do. cloves.
1½ do. cardamom.

Ground to coarse powder; macerate for one week, with 5½ gallons of alcohol, 95 per cent, and 5½ gallons of water.

Distil from off the water 5 gallons of aromatic spirit, and mix it with a syrup made of 24 lbs. of sugar, and 3½ gallons of water. Filter.

82. Cordial, Mint.

½ ounce of oil of spearmint.

Dissolve in 3 gallons of alcohol, 95 per cent, then add a syrup made of 42 lbs. of sugar and 4¾ gallons of water.

Color green, with tincture of indigo and saffron.

83. Cordial, Noyau.

1¼ lb. of apricot kernels.
½ do. peach do.
½ do. prune do.
The rinds of 12 oranges, cut in small pieces.

Macerate for 24 hours in 3½ gallons of alcohol, 95 per cent, and 3½ gallons of water.

Distil from off the water 3 gallons of flavored spirit, and mix it with a syrup made of 42 lbs. of sugar, and 4¾ gallons of water. Filter.

84. Cordial, Orange.

1 ounce of oil of orange.

Dissolve in 3 gallons of alcohol, 95 per cent, then add a syrup made of 42 lbs. of sugar, and 4¾ gallons of water.

Color yellow, with a tincture of saffron.

85. Cordial, Peach.

12 lbs. of peaches and kernels mashed to a pulp; let them ferment for eight days, and then boil for 2 minutes in 7 gallons of white plain syrup. Strain, then add 3 gallons of alcohol, 95 per cent.

Color yellow, and filter.

86. Cordial, Peppermint.

½ ounce of oil peppermint dissolved in 3 gallons of alcohol 95 per cent; add 7 gallons of white plain syrup. Filter.

87. Cordial, Persicot.

3 lbs. of peach kernels.
6 ounces of lemon peel.
2 do. cinnamon.
½ do. cloves.
½ do. nutmegs.

Macerate for 24 hours in 3½ gallons of alcohol, 95 per cent, and 3½ gallons of water. Distil from off the water 3 gallons of flavored spirit, then add 7 gallons of white plain syrup.

Color peach-blossom color, with tincture of cochineal.

88. Cordial, Quince.

48 ounces of quinces, grated, macerate for 8 days in 3½ gallons of alcohol 95 per cent, and 3½ gallons of

water. Distil from off the water, 3 gallons of flavored spirit, add 7 gallons of white plain syrup.

89. Cordial Railroad.

2 drachms of oil of peppermint.
1 do. do. wormwood.
32 drops of oil of roses.
1 drachm of oil of hyssop.

Dissolve in 3 gallons of alcohol 95 per cent, then add 7 gallons of white plain syrup.

Color lilac.

90. Cordial, Raspberry.

12 lbs. of raspberries; boil the juice with 6½ gallons of white plain syrup; add 3 gallons of alcohol 95 per cent. Filter.

91. Cordial Red Water.

1 ounce of cloves.
1 do. cinnamon.
1 do. Jamaica pepper.
1 do. nutmegs; all ground to a coarse powder.

Macerate for 8 days in 3 gallons of alcohol, 95 per cent; add 7 gallons of white plain syrup. Color red with cochineal. Filter.

92. Cordial, Rose.

40 drops of oil of roses.
40 do. tincture of musk.
24 do. oil of orange.

Dissolve in 3 gallons of alcohol, 95 per cent, then add 7 gallons of white plain syrup. Color rose with cochineal.

93. Cordial, Celery.

1 lb. celery seed, and 5 lbs. celery root, boiled for 2 minutes with 7 gallons of plain white syrup, then add 3 gallons of alcohol, 95 per cent, strain, filter; color with tincture of turmeric.

94. Cordial, Smallage.

3 lbs of raisins, seeded, 5 lbs. of young sprouts of smallage; cut and wash them; boil for 2 minutes in 7 gallons of white plain syrup; strain, then add 3 gallons of alcohol, 95 per cent. Filter.

95. Creme d'Absinthe.

24 ounces of wormwood
8 do. anise seed } ground fine.

Macerate for 24 hours in 3⅓ gallons of alcohol, 95 per cent, and 3⅔ gallons of water. Distil from off the water 3⅓ gallons of flavored spirit, and then add a syrup made of 53 lbs. of sugar and 3¼ gallons of water near boiling heat. Color green with indigo and saffron.

96. Creme d'Angelique.

12 ounces of angelica root powdered; macerate for 24 hours in 3⅔ gallons of alcohol, 95 per cent, add 3⅔ gallons of water. Distil over 3⅓ gallons of flavored spirits; then add 53 lbs. of sugar, and 3¼ gallons of alcohol near boiling heat.

97. Creme d'Anise.

24 ounces of green anise seed.
8 do. star anise seed.
4 do. cinnamon.

Ground; then macerate for 24 hours in 3⅛ gallons of alcohol, 95 per cent, and 3⅔ gallons of water; distil from off the water 3⅓ gallons of flavored spirit, then add 53 lbs. of sugar and 3¼ gallons of water, near boiling heat.

98. Creme de Barbadoes.

4 lemons, the rinds only.
4 oranges, Ceylon, do.
5⅓ ounces of cinnamon.
3 drachms of mace.
1½ do. cloves.
11 do. coriander seed.
11 do. bitter almonds.
1½ do. nutmegs.

Ground and cut; macerate for 24 hours in 3⅓ gallons of alcohol, 95 per cent, and 3⅔ gallons of water. Distil from off the water 3⅓ gallons of flavored spirit; then add 53 lbs of sugar, and 3¼ gallons of water, near boiling heat.

99. Creme de Cacao.

5 lbs. of roasted cacao.
1 ounce of Ceylon cinnamon.

Ground; macerate for 24 hours in 3⅓ gallons of alcohol, 95 per cent, and 3⅔ gallons of water. Distil from off the water 3⅓ gallons of flavored spirit; then add 53 lbs. of sugar and 3¼ gallons of water, near boiling heat; add one ounce of tincture of vanilla.

100. Creme de Cedrat with Champagne.

1 ounce of oil of cedrat, dissolve in 2⅓ gallons of alcohol, 95 per cent, add 4 quart bottles of champagne, 53 lbs. of sugar, and 3¼ gallons of water, near boiling heat.

101. Creme de Chocolat.

8 lbs. of roasted cacao.
12 ounces of cinnamon.
4 do. vanilla.
½ do. cloves.

Ground; macerate for 48 hours in 3⅓ gallons of alcohol, 95 per cent, 3⅔ gallons of water. Distil from off the water 3⅓ gallons of high-flavored spirit; then add 53 lbs. of sugar, and 3¼ gallons of water, near boiling heat.

102. Creme de Cinnamon.

162 drops of oil of cinnamon.

Dissolve in 3⅓ gallons of alcohol, 95 per cent; then add 53 lbs. of sugar, and 3¼ gallons of water, near boiling heat. Color yellow.

103. Creme de Cinq Fruits.

(Cream of five fruits.)

6 bergamots, the rinds only.
6 bitter oranges, do. do.
6 cedrats, do. do.
6 lemons, do. do.
9 oranges, do. do.

Cut small; macerate for 24 hours with 3½ gallons of alcohol, 95 per cent, and 3⅔ gallons of water. Distil from off the water 3½ gallons of flavored spirit, then add 53 lbs. of sugar and 3¼ gallons of water, near boiling heat.

104. Creme de Dattes.

8 lbs. of dates pounded, and boiled with 53 lbs. of sugar, 3¼ gallons of water; strain and press; then add

72 drops of oil of neroly, and dissolve in 3⅓ gallons of alcohol, 95 per cent.

105. Creme Imperiale.

4 ounces of carrot-seed.
4 do. Ceylon cinnamon.
8 do. angelica-seed.
8 do. orris-root.

Ground; macerate for 24 hours with 3⅓ gallons of alcohol, 95 per cent, and 3⅔ gallons of water. Distil from off the water 3⅓ gallons of flavored spirit; then add 53 lbs. of sugar and 3¼ gallons of water, heated near boiling.

106. Creme de Martinique.

4 drachms of tincture of vanilla.
32 drops of oil of neroly.
14 drops of oil of roses.
24 drops of oil of cinnamon.

Dissolve in 3⅓ gallons of alcohol, 95 per cent; then add 53 lbs. of sugar and 3¼ gallons of water, near boiling heat, and color rose.

107. Creme de Menthe.

5 lbs. of spearmint.
25 lemons, the rinds only.

Cut and macerate for 24 hours with 3⅓ gallons of alcohol, 95 per cent, and 3⅔ gallons of water. Distil from off the water 3⅓ gallons of flavored spirit, and dissolve in it 5 drachms of oil of peppermint; then add 53 lbs. of sugar and 3¼ gallons of water, near boiling heat.

108. Creme de Mocha.

32 ounces of Mocha coffee roasted and ground, macerate for 24 hours with 3⅓ gallons of alcohol, 95 per cent, add 3⅔ gallons of water. Distil from off the water 3⅓ gallons of flavored spirit, and dissolve in it one drachm of essence of vanilla, then add 53 lbs. of sugar and 3¼ gallons of water; near boiling heat.

109. Creme de Nymphe.

97 drops of oil of cinnamon.
49 do. do. mace.
24 do. do. roses.

Dissolve in 3⅓ gallons of alcohol, 95 per cent, then add 53 lbs, of sugar and 3¼ gallons of water, near boiling heat. Color rose.

110. Creme d'Orange, with Champagne.

1 ounce of oil of orange, dissolve in 2⅓ gallons of alcohol, 95 per cent, add 4 quart bottles of champagne, 53 lbs. of sugar, and 3¼ gallons of water, near boiling heat.

111. Cream de Portugal.

1 ounce of oil of Portugal; dissolve in 3⅓ gallons of alcohol, 95 per cent, add 53 lbs. of sugar and 3¼ gallons of water, near boiling heat.

112. Creme de Roses.

Dissolve 1 drachm of oil of roses in 3⅓ gallons of alcohol, 95 per cent, then add 53 lbs. of sugar and 3¼ gallons of water, near boiling heat, and color rose.

113. Creme Royale.

4 ounces of cloves.
4 do. cinnamon.
8 do. carrot seed.
10 oranges, the rinds only.

Macerate for 24 hours with 3⅓ gallons of alcohol, 95 per cent, and 3⅔ gallons of water. Distil from off the water 3⅓ gallons of flavored spirit, then add 53 lbs. of sugar and 3¼ gallons of water, near boiling heat.

114. Creme de Truffles.

1 lb. of truffles, ground; macerate for 8 days with 3⅓ gallons of alcohol, 95 per cent. Strain, press and add 53 lbs of sugar, and 3¼ gallons of water, near boiling heat. Color dark yellow.

115. Creme de Vanille.

2 drachms of vanilla bean, cut fine; macerate for 2 days in 3⅓ gallons of alcohol, 95 per cent; then add 53 lbs. of sugar and 3¼ gallons of water, near boiling heat.

116. Creme Virginal.

1⅝ gallons of rose water.
1⅝ do. orange flower water.

Dissolve in it 53 lbs. of sugar, then add 3⅓ gallons of alcohol, 95 per cent. Filter.

117. Cuckold's Comfort.

4½ lbs. of fresh poppies mashed, macerate one week with 4 gallons of proof spirit; strain, press, add one gallon of white plain syrup; flavor with ½ ounce of essence of vanilla, 24 drops of oil of roses, dissolve in 2 ounces of alcohol, 95 per cent. Filter.

118. Culotte du Pape.

1 ounce of nutmegs.
½ do. Ceylon cinnamon.
½ do. cloves.
¼ do. vanilla.

Macerate for 24 hours with 3½ gallons of alcohol, 95 per cent, and 3½ gallons of water. Distil from off the water 3 gallons flavored spirit; add 42 lbs. of sugar boiled with 4½ gallons of water. Color pale yellow.

119. Curaçao d'Hollande.

1 lb. of Curaçoa orange peel.
¼ do. Ceylon cinnamon.

Let them soak in water, boil them for 5 minutes with the juice of 16 oranges and 7 gallons of white plain syrup; then add 3 gallons of alcolol, 95 per cent; strain, filter; color dark yellow.

120. Danziger Drops.

2 ounces centaurium.
3 do. angelica root.
½ drachm aloe socotrin.
½ ounce myrrh.
2 ounces cassia buds.
¾ do. agaric.
2½ ounces ginger.
1½ do. nutmegs.
2 do. Galanga root.
¾ do. gentian root.
1½ do. wormwood.

Grind and macerate with 4¾ gallons of alcohol, 95 per cent, and 5¼ gallons of water; strain, press, filter, and color dark yellow.

121. Eau d'Abricots.

80 apricots; very ripe.

Cut in small pieces; and boil them up with 4 gallons of white wine; strain, and add 1¼ gallon of white plain

syrup, ½ an ounce of tincture of cinnamon, and 4¼ gallons of alcohol, 95 per cent; filter after two weeks.

122. Eau d'Absinthe.

22 ounces of wormwood.

Macerate 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water. Distil from off the water 3 gallons of flavored spirit, and add 8 lbs. of sugar dissolved in 6½ gallons of water; filter, and color green with tincture of saffron and indigo.

123. Eau d'Anis.

1 ounce of oil of anise-seed dissolved in 3 gallons of alcohol, 95 per cent; then add 8 lbs. of sugar dissolved in 6½ gallons of water, and filter.

124. Eau d'Anis Compose.

½ lb. of green anise-seed.
½ lb. of star anise-seed.
½ lb. of angelica seed.

Grind; macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water; distil from off the water 3 gallons flavored spirit, and add 3 lbs. of sugar dissolved in 6½ gallons of water; then filter.

125. Eau Archi-Episcopale.

24 cedrats.
18 ounces of lemon balm.
3 drachms of mace.
6 ounces of angelica root.
2 drachms of reseda flowers.
2 do. jasmin do.
3 quarts of orange flower water.

Macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water; distil over 3 gallons of flavored spirits, add 8 lbs. of sugar dissolved in 6½ gallons of water. Filter.

126. Eau d'Argent.

4 drachms of oil of cedrats.
10 drops of oil of roses.

Dissolve in 3 gallons of alcohol, 95 per cent, add 20 lbs. of sugar dissolved in 5¾ gallons of water; filter, then add 40 sheets of silverfoil, torn or cut in small pieces.

127. Eau Aromatique.

13 ounces of Ceylon cinnamon.
5 do. cardamom.
6½ do. sassafras.
13 drachms of ginger.

Ground; macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water. Distil over 3 gallons of aromatic spirit; mix with 8 lbs. of sugar disolved in 6½ gallons of water. Filter.

128. Eau de Belles Dames.

2¾ drachms of essence of vanilla.
12 drops of oil of neroly.
8 drops of oil of roses.

Dissolve in 3 gallons of alcohol, 95 per cent, add 20 lbs. of sugar dissolved in 5¾ gallons of water. Filter. Color rose.

129. Eau de Bergamotte.

10 oranges, the rinds only.
10 bergamots, do.
5 lemons, do.

Cut them in small pieces, and macerate for 24 hours with three gallons of alcohol, 95 per cent; add 3½ gallons of water. Distill from off the water 3 gallons of flavored spirit, and add 20 lbs. of sugar, dissolve in 5¾ gallons of water. Filter.

130. Eau de Cannelle.

1 ounce of oil of cinnamon; dissolve in 3 gallons of alcohol, 95 per cent, then add 8 lbs. of sugar dissolved in 6½ gallons of water. Filter.

131. Eau de Carvi.

1½ lb. of caraway seed, ground; and macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water. Distil from off the water 3 gallons of flavored spirit, and add 8 lbs. of sugar dissolved in 6½ gallons of water. Filter.

132. Eau de Cedrat.

48 cedrats, the rinds only.
24 oranges, do. do.
Cut and macerate them for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water. Distil from off the water 3 gallons of flavored spirits; add 24 lbs. of sugar dissolved in 5½ gallons of water. Filter.

133. Eau de Celery.

12 ounces celery seed ground. Macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water. Distil from off the water the 3 gallons of flavored spirit; then add 24 lbs. of sugar dissolved in 5½ gallons of water. Filter.

134. Eau de Cerises.

Take 9 bushels of black cherries, without stems, and make a pulp of them; break 2 handfuls of cherry stones; put this pulp in a large cask, and let it ferment for 2 or 3 months; keep off the air by a good fixed cover, and add water sufficient to prevent its burning when distilled; then distil over to the strength of 55 per cent (10 above proof), and fill it in demijohns or bottles.

135. Eau de Chasseurs.

145 drops of oil of peppermint.
48 do. oil of mace.

Dissolved in 3 gallons of alcohol, 95 per cent; then add 8 lbs. of sugar dissolved in 6½ gallons of water. Filter.

136. Eau de Cologne, pure.

21 ounces of oil of orange.
21 do. oil of bergamot.
2⅝ do. oil of neroly.
6 9-16 do. oil of lavender.
3 15-16 do. oil of rosemary.
63 drops of oil of roses.
126 do. oil of cloves.

Dissolve in 10 gallons of alcohol, 95 per cent.

137. Eau de Cologne, a l'Ambregris.

21 ounces of oil of orange.
21 do. oil of bergamot.
2 5-8 do. oil of neroly.
6 9-16 do. oil of lavender.
3 15-16 do. oil of rosemary.

63 drops of oil of roses.
126 do. oil of cloves.
200 do. essence of amber.
Dissolve in 10 gallons of alcohol, 95 per cent.

138. Eau de Cologne au Musc.

21 ounces of oil of orange.
21 do. oil of bergamot.
2 5-8 do. oil of neroly.
6 9-16 do. oil of lavender.
3 15-16 do. oil of rosemary.
63 drops of oil of roses.
126 do. oil of cloves.
½ ounce essence of musk.
Dissolve in 10 gallons of alcohol, 95 per cent.

139. Eau Cordial.

1 ounce of myrrh.
4 do. cinnamon.
4 do. cardamom.
Ground; macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water. Distil over 3 gallons of flavored spirit; then add 8 lbs. of sugar dissolved in 6½ gallons of water. Filter.

140. Eau de Cumin.

1 ounce of oil of caraway seed dissolved in 3 gallons of alcohol, 95 per cent, and then add 8 lbs of sugar dissolved in 6½ gallons of water. Filter.

141. Eau Divine.

1½ lbs. of fresh lemon peel, the yellow only.
¼ lb. of coriander-seed.

1 ounce of mace.
1 do. cardamom.

Ground; and macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 1/23 gallons of water. Distil from off the water 3 gallons of fine flavored spirit, add 2 drachms of oil of neroly and 1½ drachm of oil of bergamot; after dissolution mix 24 lbs. of sugar dissolved in 5½ gallons of water. Filter.

142. Eau de Fleurs d'Oranges.

162 drops of oil of neroly, dissolve in 3 gallons of alcohol, 95 per cent, then add 8 lbs. of sugar dissolved in 6½ gallons of water. Filter.

143. Eau de Fraises.

6 lbs. of strawberries made to a pulp.
8 lbs. of sugar.

Boil for 5 minutes in 6½ gallons of water; strain, press, then add 3 gallons of alcohol, 95 per cent. Filter.

144. Eau de Framboises.

6 lbs. of raspberries made to a pulp, boil for 5 minutes with 8 lbs. of sugar and 6½ gallons of water; strain, press, and then add 3 gallons of alcohol, 95 per cent. Filter.

145. Eau de Genievre.

3 drachms of oil of juniper, dissolve in 3 gallons of alcohol, 95 per cent, then add 8 lbs. of sugar dissolved in 6½ gallons of water. Filter.

146. Eau de Girofle.

10 ounces of cloves.
1¼ do. mace.

Ground; macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water. Distil from off the water 3 gallons of flavored spirit, then add 20 lbs. of sugar dissolved in 6¾ gallons of water. Color brown with coloring and filter.

147. Eau de Groseilles.

6 lbs. of red currants made to a pulp, boil for 5 minutes with 8 lbs. of sugar and 6½ gallons of water, strain, press, then add 3 gallons of alcohol, 95 per cent. Filter.

148. Eau de la Cote, St. Andre.

4 lbs. of peach kernels.

4 ounces of Ceylon cinnamon.

27 oranges, the yellow parts of the rinds of them.

Cut; macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water. Distil from off the water 3 gallons of fine flavored spirit, then add 20 lbs. of sugar dissolved in 5¾ gallons of water. Filter.

149. Eau de Lucrece.

64 drops of oil of cinnamon.

32 do. oil of cloves.

146 do. oil of cedrat.

Dissolve in 3 gallons of alcohol, 95 per cent, then add 20 lbs. of sugar dissolved in 5¾ gallons of water. Filter.

150. Eau de Malte.

4 ounces of Ceylon cinnamon.

½ do. castoreum.

1 do. mace.

Cut and ground; macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water; distil

from off the water 3 gallons of flavored spirit; add 20 lbs. of sugar dissolved in 5¾ gallons of water. Filter.

151. Eau de Menthe.

½ ounce of oil of peppermint dissolved in 3 gallons of alcohol, 95 per cent; then add 8 lbs. of sagar dissolved in 6½ gallons of water. Filter.

152. Eau de Millefleurs.

12 ounces of orange flowers.
9 do. quincy blossoms.
6 do. lavender flowers.
5 do. orris-root.
5 do. peppermint.
4 do. lemon balm.
4 do. cinnamon.
2 do. thyme.
1½ do. cloves.

Ground; macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water; distil from off the water 3 gallons of flavored spirit, and add 20 lbs. of sugar dissolved in 5¾ gallons of water; color green with tincture of indigo and saffron, and filter.

153. Eau de Noix.

54 unripe walnuts pounded to a pulp.
8 ounces of cinnamon.
4 do. cloves.

Ground; macerate for 8 days with 3 gallons of alcohol, 95 per cent; strain, press, filter; add 8 lbs. of sugar dissolved in 6½ gallons of water; color dark brown.

154. Eau de Noyaux de Pfalzburg.

½ lb. of bitter almonds.
½ do. apricot kernels.
¼ do. peach kernels.
½ do. cherry kernels.

Ground; macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water; distil from off the water 3 gallons of fine flavored spirit; mix it with 20 lbs. of sugar dissolved in 5¾ gallons of water. Filter.

155. Eau d'Oillets

2 lbs of red-pink flowers.
1 drachm of cloves.

Ground and cut small; macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water; distil from off the water 3 gallons of fine flavored alcohol; add 20 lbs. of sugar dissolved in 5¾ gallons of water; color red.

156. Eau d'Or.

12 oranges, the yellow rinds only.
12 lemons, do. do. do.
1½ drachms of mace.
3 ounces of cardamom.
3 do. grains d'ambrette.

Ground; macerate for 24 hours with 3 gallons of alcohol, 95 per cent and 3¾ gallons of water. Distil from off the water 3 gallons of fine flavored spirit, then add 20 lbs. of sugar, dissolved in 5¾ gallons of water, filter, mix in 2 sheets of pure gold leaf to each bottle.

157. Eau de Quatre Graines.

¼ lb. of fennel-seed.
¼ lb. of celery-seed.
¼ lb. of star anise-seed.
¼ lb. of dill-seed.

Ground; macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water. Distil from off the water 3 gallons of fine flavored spirit; then add 20 pounds of sugar, dissolve in 5¾ gallons of water. Filter.

158. Eau de The.

1 lb. of hyson tea.
½ lb. of souchong tea.

Ground and macerate for 8 days with three gallons of alcohol, 95 per cent, and 4½ gallons of water, strain, press and filter; then add 2½ gallons of white plain syrup.

160. Eau Verte Stomachique.

3 ounces of coriander-seed.
1½ do. star anise-seed.
3 do. angelica seed.
1½ do. cloves.
3 drachms of Spanish saffron.
6 do. Peruvian balsam.
3 do. mace.
1½ ounce of Ceylon cinnamon.
6 drachms of carrot-seed.
18 accajou nuts.
6 drachms of rosemary.
6 oranges, the yellow rinds only.
6 lemons, do. do. do.

Ground; macerate for two weeks with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water. Distil from off the water 3 gallons of high-flavored spirit, mix with 20 lbs. of sugar dissolved in 5¾ gallons of water. Filter, color green.

161. Eau de Vie d'Andaye.

4 ounces of star anise-seed.
8 do. coriander-seed.
4 do. green anise-seed.
4 do. orris-root.
18 oranges, the yellow rinds only.

Ground and cut; macerate for 24 hours with 3¾ gallons of alcohol, 95 per cent, and 4 gallons of water. Distil from off the water 3¾ gallons of flavored spirit, then add 40 lbs. of sugar dissolved in 3¾ gallons of water. Filter.

162. Eau de Vie de Danzig.

1 lb. of cacao, roasted.
¼ do. Ceylon cinnamon.
½ do. mace.
13 lemons, the yellow rinds only.

Ground and cut; macerate for 24 hours with 3¾ gallons of alcohol, 95 per cent, and 4 gallons of water; distil from off the water 3¾ gallons of flavored spirit; mix it with 40 lbs. of sugar dissolved in 3¾ gallons of water; filter; color yellow, mix with gold leaves.

163. Eau de Vie de Languedoc.

Four ounces of pearl-barley boiled for two hours in 4 gallons of water; add 1 ounce of linden flowers, 1 ounce of alder flowers; ½ an ounce of black tea; boil only for

2 minutes; add to this 5⅝ gallons of alcohol, 95 per cent; add the following, made into a tincture: 15 grains of crude cassia, 30 grains of Turkey rhubarb, ¾ of a grain of aloe socotrin, ½ an ounce of oak bark; macerate for 48 hours in 3 pints of alcohol; color pale or dark yellow.

164. Elixir de Garus.

10 drachms of myrrh.
10 do. aloes.
15 do. cloves.
15 do. nutmegs.
5 ounces of Spanish saffron.
3⅛ do. Ceylon cinnamon.

Ground and cut; macerate for 8 days with 3¾ gallons of alcohol, 95 per cent, and 4 gallons of water; distil from off the water 3¾ gallons of flavored spirit; add 4¼ gallons of white plain syrup and 2 gallons of water; color yellow.

165. Elixir de Genievre.

1¼ lb. of juniper berries, ground; macerate for 8 days with 3¾ gallons of alcohol, 95 per cent, and 2 gallons of water; press, strain and filter; add 4¼ gallons of white plain syrup.

166. Elixir of Long Life.

2 ounces of Zedoary root.
2 do. agaric.
2 do. gentian root.
2 do. Venetian theriak.
2 do. Turkey rhubarb.
2 do. angelica root.
4 do. ginger.

Ground; macerate for 2 weeks with 4¾ gallons of alcohol; 95 per cent; then add 5¼ gallons of water. Filter.

167. Elixir de Neroly.

2 ounces of myrrh, ground; macerate for 8 days in 3¾ gallons of alcohol, 95 per cent; add 97 drops of oil of neroly; mix it with 20 lbs. of sugar dissolved in 5 gallons of water. Filter.

168. Elixir des Troubadours.

4 lbs. of musk roses.
1 ½ lb. jasmin flowers.
1 lb. of orange flowers.
½ ounce of mace.
2 do. Ravenzara nuts, or allspice.

Cut, and macerate for 2 weeks with 3¾ gallons of alcohol, 95 per cent, and 4 gallons of water. Distil from off the water 3¾ gallons of alcohol well flavored; add 20 lbs. of sugar dissolved in 5 gallons of water, filter, color rose.

169. Elixir de Violettes.

3 gallons of syrup of violets.
2 do. do. raspberries.
5 do. spirit, 60 per cent.
Mix and filter.

170. Escubac d'Irelande.

12 ounces of Italian fennel seed.
8 do. Ceylon cinnamon.

Ground; macerate 24 hours with 3⅓ gallons of alcohol, 95 per cent, and 4 gallons of water; distil from off the water 3⅓ gallons of flavored spirit; add

6⅔ gallons of white plain syrup, filter, and color yellow.

171. Espirit de Manuel.

100 drops of oil of peppermint.
59 do. do. cloves.

Dissolve in 4⅓ gallons of alcohol, 95 per cent; add 6⅔ gallons of white plain syrup; color green with saffron and indigo.

172. Essence of Ginger.

2 lbs of ground ginger.
6 gallons of alcohol, 95 per cent.
4 do. water.

Macerate for two weeks; strain and filter.

173. Essence of Lemon

2 ounces of oil of lemon dissolved in six gallons of alcohol, 95 per cent; add 4 gallons of water; filter; color yellow.

174. Essence of Peppermint.

2 ounces of oil of peppermint dissolved in 6 gallons of alcohol, 95 per cent; add 4 gallons of water; color with tincture of turmeric. Filter.

175. Essence of Wintergreen.

2 ounces of oil of wintergreen dissolved in 6 gallons of alcohol, 95 per cent; add 4 gallons of water; color red with tincture of sanders wood; filter.

176. Extrait d'Absinthe.

26⅔ ounces of Italian fennel seed.
5 lbs of green anise-seed.
13⅔ ounces of licorice-root.
3⅔ drachms of calamus-root.

Ground; macerate for 24 hours with 7¾ gallons of alcohol, 95 per cent, and 6¼ gallons of water; distil over till running 45 per cent; macerate the distilled liquor for 48 hours with 4½ ounces of peppermint and 12 ounces of Pontic wormwood; press and filter.

177. Fining with Milk.

¾ of a pint of good milk, boiled and cooled again, mixed with 10 gallons of liquor; it will soon settle it.

178. Fining with Eggs.

2 egg whites beaten to froth; add a little alcohol; mix it with 10 gallons of liquor; it will soon settle it.

179. Fining with Potash.

1½ ounce of carbonate of potash, dissolved in one pint of water; mixed with 10 gallons of liquor will soon settle it.

180. Fining with Alum.

3 drachms of powdered calcinated alum dissolved in alcohol, and mix with 10 gallons of liquor, will soon settle it.

181. Fever Drops.

5¼ lbs of calamus root.
1¾ do. zedoary.
1¾ do. ginger.
3½ do. dried orange apples.

Ground; macerate for 8 days in 5 gallons of alcohol, 80 per cent; strain, press and filter; then add 4 to 6 ounces of alcoholic extract of Peruvian bark dissolved in 5 gallons of alcohol, 80 per cent. Filter.

Dose 3 to 4 teaspoonsful a day.

182. Gerofline.

½ ounce of oil of cloves dissolved in 3 gallons of alcohol, 95 per cent; add 2½ gallons of white plain syrup, and 4½ gallons of water. Filter. Color yellow.

183. Gin, Domestic.

3 drachms of oil of juniper; dissolve in 5¼ gallons of alcohol, 95 per cent; add 4⅝ gallons of water and ½ gallon of white plain syrup.

184. Gin, English.

3 drachms of oil of juniper.
1 drachm of oil of turpentine.

Dissolve in 5¼ gallons of alcohol, 95 per cent, add 4¾ gallons of water.

185. Gin, Holland.

2½ gallons of Holland gin.
3¾ do. alcohol, 95 per cent.
3¾ do. water. Mixed together.

186. Gin, London Cordial.

3 drachms of oil of juniper.
1 do. oil of angelica.
10 drops of oil of coriander.

Dissolve in 5¼ gallons of alcohol, 95 per cent, add ½ gallon of white plain syrup, and 4¼ gallons of water. Filter.

187. Ginger Beer.

10 gallons of boiling water.
10 ounces of cream of tartar.
15 do. ground ginger.
10 lemons cut in slices and boiled together; let them stand until nearly cool; strain and press them. Dissolve

in this mixture 15 lbs. of sugar, and add when luke warm one pint of yeast; let the compound stand for 14 hours, skim and filter; bottle and bind the corks.

188. Hop Beer.

2 ounces of hops boiled for 10 minutes in 10 gallons of water, with 16 lbs of sugar; then skim and strain; let it cool to 80 degrees Fahrenheit; add 1½ pint of brewers' yeast, and let it stand for 24 hours; filter, and fill it in an iron-bound and well pitched cask, and bung it up tight.

189. Huile d'Absinthe.

1½ lb. of wormwood.
1 lb. of green anise-seed.
1 lb. of fennel-seed.

Ground; macerate for 10 days in 4 gallons of alcohol, 95 per cent; add 5 gallons of water. Distil from off the water 4 gallons of flavored spirit; mix it with 48 lbs. of sugar, boiled for 3 hours with 3 gallons of water, filling up as it evaporates; skim, mix, filter while warm. Sweet-oil color.

190. Huile d'Amour.

8 ounces of moldavique seed.
4 do. sprouts of rosemary with flowers.
16 do. lemon balm.

Ground; macerate for 10 days in 4 gallons of alcohol, 95 per cent; add 5 gallons of water. Distil from off the water 4 gallons of flavored spirit, and mix it with 48 lbs. of sugar boiled for 3 hours, with 3 gallons of water, filling up as it evaporates; skim, mix, filter while warm. Color green.

191. Huile d'Ananas.

4 lbs. of pineapples, grated; macerate them with 4 gallons of alcohol, 95 per cent, for one week. Strain, press and filter; add a syrup made of 48 lbs. of sugar boiled for 3 hours with 3 gallons of water, filling up as it evaporates; skim, mix, filter if necessary.

192. Huile d'Angelique.

12 ounces of angelica root.
2 do. Ceylon cinnamon.

Ground; macerate for 10 days in 4 gallons of alcohol, 95 per cent, and 5 gallons of water. Distil from off the water 4 gallons of flavored spirit; mix it with 48 lbs. of sugar boiled for 3 hours with 3 gallons of water, filling up as it evaporates; skim, mix and filter warm.

193. Huile d'Anis.

3 drachms of oil of anise-seed.
½ ounce of tincture of vanilla.

Dissolve in 4 gallons of alcohol, 95 per cent; add a syrup made of 48 lbs. of sugar boiled for 3 hours with 3 gallons of water, filling up as it evaporates; skim, mix, filter warm if necessary.

194. Huile de Bergamot.

½ ounce of oil of bergamot.
1 drachm of oil of orange.

Dissolve in 4 gallons of alcohol, 95 per cent; add a syrup made of 48 lbs. of sugar boiled for 3 hours with 3 gallons of water, filling up as it evaporates; skim, mix, filter warm if necessary.

195. Huile de Cannelle.

½ ounce of oil of cinnamon, dissolved in 4 gallons of alcohol, 95 per cent; add a syrup made of 48 lbs. of sugar boiled for 3 hours with 3 gallons of water, filling up as it evaporates; skim, mix, filter warm if necessary.

196. Huile de Celery.

¾ lb. of celery seed, ground; macerate for 10 days with 4 gallons of alcohol, 95 per cent, and 5 gallons of water. Distil from off the water 4 gallons of flavored spirit; add a syrup made of 48 lbs. of sugar boiled for 3 hours with 3 gallons of water, filling up as it evaporates; skim, mix, filter warm if necessary.

197. Huile des Chasseurs.

20 drops of oil of mace.
12 do. oil of spearmint.
8 do. oil of neroly.
120 do. oil of peppermint.

Dissolve in 4 gallons of alcohol, 95 per cent; add a syrup made of 48 lbs. of sugar boiled for 3 hours with 3 gallons of water, filling up as it evaporates; skim, mix, filter warm. Color green.

198. Huile de Citron.

½ ounce of oil of lemon, dissolved in 4 gallons of alcohol, 95 per cent; add a syrup made of 48 lbs of sugar boiled for 3 hours with 3 gallons of water, filling up as it evaporates; skim, mix, filter warm. Color yellow.

199. Huile de Fleurs d'Orange.

50 drops of oil of neroly dissolved in 4 gallons of alcohol, 95 per cent; add a syrup made of 48 lbs. of

sugar boiled for 3 hours with 3 gallons of water, filling up as it evaporates; skim, mix, filter warm.

200. Huile de Gerofle.

3 drachms of oil of cloves dissolved in 4 gallons of alcohol, 95 per cent; add a syrup made of 48 lbs. of sugar boiled for 3 hours with 3 gallons of water, filling up as it evaporates; skim, mix, filter warm; color dark yellow.

201. Huile de Jasmin.

4 lbs. of jasmin flowers.

Macerate them for 2 weeks with 4 gallons of alcohol, 95 per cent; strain and press; add a syrup made of 48 lbs of sugar boiled for 3 hours with 3 gallons of water, filling up as it evaporates; skim, mix, filter warm.

202. Huile de Jupiter.

8 ounces of Italian fennel seed.
8 do. cinnamon.
8 do. roasted cacao.
4 do. orris-root.

Ground; macerate for 10 days with 4 gallons of alcohol, 95 per cent, and 5 gallons of water; distil from off the water 4 gallons of flavored spirit; add a syrup made of 48 lbs. of sugar boiled for 3 hours with 3 gallons of water. filling up as it evaporates; skim, mix, filter warm.

203. Huile de Kirschwasser.

4 gallons of Kirschwasser; add a syrup made of 48 lbs. of sugar boiled for 3 hours with 3 gallons of water, filling up as it evaporates; skim, mix, filter warm.

204. Huile de Menthe.

½ an ounce of oil of peppermint dissolved in 4 gallons of alcohol, 95 per cent; add a syrup made of 48 lbs. of sugar boiled for 3 hours with 3 gallons of water, filling it up as it evaporates; skim, mix, filter warm.

205. Huile de Muscade.

½ an ounce of oil of mace dissolved in 4 gallons of alcohol, 95 per cent; add a syrup made of 48 lbs. of sugar boiled for 3 hours in 3 gallons of water, filling up as it evaporates; skim, mix, filter warm.

206. Huile de Myrrh.

2 ounces of myrrh.
4 do. cinnamon.

Ground; macerate for 10 days with 4 gallons of alcohol, 95 per cent; strain, press; then add a syrup made of 48 lbs. of sugar boiled for 3 hours with 3 gallons of water, fllling up as it evaporates; skim, mix, filter warm.

207. Huile de Sept Grains.

6 ounces of green anise seed.
3 do. dill seed.
3 do. coriander seed.
3 do. fennel seed.
3 do. star anise seed.
3 do. caraway seed.
1½ do. celery seed.

Ground; macerate for 10 days with 4 gallons of alcohol, 95 per cent, and 5 gallons of water; distil from off the water 4 gallons of flavored spirit; add a syrup made of 48 lbs. of sugar boiled for 3 hours with 3 gallons of

water; filling up as it evaporates; skim, mix, filter warm.

208. Huile de Rose.

50 drops of oil of roses dissolved in 4 gallons of alcohol, 95 per cent, add a syrup made of 48 lbs. of sugar boiled for 3 hours in 3 gallons of water; filling up as it evaporates; skim, mix; filter warm; color rose.

209. Huile Royale.

4 ounces of ground cloves.
4 do. cinnamon.
4 do. myrrh.
8 do. carrot seed.
10 oranges, the yellow rinds only.

Macerate for 10 days with 4 gallons of alcohol, 95 per cent, and 5 gallons of water; distil from off the water 4 gallons of flavored spirit; add a syrup made of 48 lbs. of sugar boiled for 3 hours with 3 gallons of water, fill up as it evaporates; skim, mix, filter warm.

210. Huile de Rhum.

2¾ ounces of maidenhair.
2¾ do. Ceylon cinnamon.

Ground and cut; add to the following syrup when nearly done: take 48 lbs. of sugar, boil it for 3 hours with 3 gallons of water, filling up as it evaporates; skim, press and filter; then add 4 gallons of good Jamaica rum.

211. Huile de The.

48 lbs. of sugar to be boiled for 3 hours with 3 gallons of water; fill up as it evaporates; add 8 ounces of imperial tea; strain, press; add 4 gallons of alcohol, 95 per cent; filter warm.

212. Huile de Vanille.

2 drachms of vanilla, cut and rubbed, with 1 ounce of sugar; add 13 drops of oil of roses; dissolve in 4 gallons of alcohol, 95 per cent; then add a syrup made of 48 lbs. of sugar boiled for 3 hours in 3 gallons of water, filling up as it evaporates; skim, mix, and filter warm.

213. Huile de Venus.

5 ounces of carrot flowers.
5 do. green anise seed.
5 ounces of caraway-seed.
15 oranges, only the yellow rind.

Cut and ground; macerate for 10 days with 4 gallons of alcohol, 95 per cent, and 5 gallons of water. Distil from off the water 4 gallons of flavored spirit; then add a syrup made of 48 lbs. of sugar boiled for 3 hours with 3 gallons of water, filling up as it evaporates; skim, mix, and filter warm.

214. Huile de Violettes.

48 lbs. of sugar boiled for 3 hours with 3 gallons of water, filling up as it evaporates; skim, take from the fire, and add 8 ounces of violet flowers; let it nearly cool, and then add 4 gallons of alcohol, 95 per cent; strain and filter; color violet with tincture of indigo and cochineal.

215. Hydromel Vineux (Metheglin.)

16 lbs of honey, dissolved in 9 gallons of water, heated to 84 degrees of Fahrenheit; add ½ pint of good brewers' yeast, mix this well and put it in a clean 10-gallon keg, fill it to the bung and put it in a warm place; during fermentation keep the keg full with the balance

of the liquor. When the fermentation is over keep it well bunged in a cool place.

216. Hypocras a l'Angelique.

10 ounces of angelica-root.

1 ounce of nutmegs.

Ground; macerate for 2 days with 9 gallons of claret wine, then add 8 lbs. of sugar in powder, and ½ gallon of alcohol, 95 per cent. Filter.

217. Hypocras au Cedrat.

40 cedrats, the rinds of them cut; add ½ gallon of alcohol, 95 per cent, and 9 gallons of good claret wine; macerate for 2 days, add 8 lbs. of sugar in powder, when dissolved. Filter.

218. Hypocras Framboise.

3 lbs. of raspberries made to a pulp; add 9 gallons of claret wine, and ½ gallon of alcohol, 95 per cent. Dissolve 8 lbs. of sugar in powder in it. Filter.

219. Hypocras au Genievre.

2½ lbs. of ground juniper berries; macerate for 2 days with 9 gallons of claret wine, and ½ gallon of alcohol, 95 per cent. Dissolve and add 8 lbs. of powdered sugar; strain and filter.

220. Hypocras aux Noyaux.

480 apricot stones.

240 peach do.

Broken without touching the kernels; macerate stones and kernels together for 2 days with 9 gallons of white French wine, and ½ gallon of alcohol, 95 per cent. Dissolve it in 8 lbs. of powdered sugar. Strain and filter.

221. Hypocras Simple.

5 ounces of cinnamon.
2 drachms of cloves.
1 do. mace.

Ground; macerate for 2 days with ½ gallon of alcohol, 95 per cent, add one drachm of essence of amber, and dissolve 8 lbs. of powdered sugar in 9 gallons of claret wine; strain and filter.

222. Hypocras a la Vanille.

1 ounce of vanilla powdered with 8 lbs. of sugar. Dissolve them in 9 gallons of claret wine; add ½ gallon of alcohol, 95 per cent. Filter.

223. Hypocras au Vin d'Absinthe.

2½ lbs. of fresh wormwood; macerate for 12 hours in 9 gallons of white wine, filter; add to this

40 lemons, the thin yellow rinds only.
40 cedrats, do. do.
5 ounces of anise seed.
½ do. cloves.

Ground and cut; macerate the whole with ½ gallon of alcohol, 95 per cent; add 8 lbs. of powdered sugar; strain and filter.

224. Hypocras a la Violette.

7½ ounces of orris root.
1 do. cloves.

Ground; macerate for 2 days with 9 gallons of claret wine and ½ gallon of alcohol, 95 per cent. Dissolve in it 8 lbs. of powdered sugar, strain, filter; add 40 drops of essence of amber, and 40 drops of essence of musk.

225. Imperial Nectar.

8 lemons, the yellow rinds only,
10 oranges, do. do.
6 ounces of Ceylon cinnamon.
½ do. mace.
8 do. star anise seed.
8 do. coriander seed.
4 do. juniper berries.
2 do. angelica seed.
2 drachms of Spanish saffron.

Ground and cut; macerate for 10 days in 4 gallons of alcohol, 95 per cent, and 5 gallons of water. Distil from off the water 4 gallons of flavored alcohol, and add a syrup made of 20 lbs. of sugar boiled with 4½ gallons of water; when nearly cold mix in ½ gallon of rose water. Fiter, and color rose.

226. Instantaneous Beer.

9½ gallons of water.
¼ do. lemon juice.
½ ounce of ginger powder.
10 lbs. of sugar. Dissolve and mix together; continue stirring while bottling, (strong bottles), get corks, mallet and string at hand, then add, for each bottle separate, one drachm of bicarbonate of soda; cork and string it quick.

227. Lait de Vieillesse.

1 drachm of tincture of Peruvian balsam mixed with 3 gallons of alcohol, 95 per cent; then add 20 lbs. of sugar dissolved in 5½ gallons of water; mix in ¼ gallon of orange flower water. Filter.

228. Lait Virginale.

½ ounce of oil of lemon, dissolve in 3 gallons of alcohol, 95 per cent; add 20 pounds of sugar dissolved in 5⅛ gallons of water; mix with it ½ gallon of vinegar and ⅛ gallon of lemon juice. Filter.

229. Lait de Vecchia.

1½ lb. of roasted cocao.

¼ lb. of cinnamon.

¼ lb. of carrot-seed.

Ground; macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water. Distil from off the water 3 gallons of flavored spirit, then add 20 lbs. of sugar dissolved in 5¾ gallons of water. Filter.

230. Lemonade Effervescing.

10 ounces of powdered tartaric acid.

4 lbs. 6 ounces do. sugar.

1 drachm of oil of lemon, mixed together; keep it dry; mark it No. 1.

10 ounces of bicarbonate of soda.

4 lbs. 6 ounces of powdered sugar.

1 drachm of oil of lemon, mixed together; keep dry; mark it No. 2.

Direction: ½ ounce of No. 1 in one tumbler of water; dissolve ½ ounce of No. 2, put in another tumbler mixed, gives a splendid lemonade.

231. Lemonade for Bottling.

10 ounces of citric acid.

15 lbs. of sugar.

160 drops of oil of lemon.

Rub the sugar with the oil of lemon; mix in the powdered citric acid, dissolve the whole in 9 gallons of water, filter and fill it in soda water bottles; add to each bottle ½ drachm of bicarbonate of soda in pieces; cork and string.

232. Lemonade, Plain, in Powder.

(For ten gallons.)

½ lb. of tartaric acid in powder.
16 lbs. of sugar in powder.
1½ drachm of oil of lemons.
Rub and mix it well.
1 ounce of this powder makes ½ a pint of lemonade.

233. Life of Man.

2 drachms of oil of lemons.
1½ do. oil of cloves.
27 drops of oil of mace.

Dissolve in 3 gallons of alcohol, 95 per cent; then add 24 lbs. of sugar dissolved in 5½ gallons of water; filter; color dark rose.

234. Liquer a la Cambron.

64 grains of vanilla.
4 ounces of cinnamon.
4 do. orris-root.

Ground; macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water. Distil from off the water 3 gallons of flavored spirit; add 24 lbs. of sugar dissolved in 5½ gallons of water; filter; color red.

235. Liqueur des Amis Reunis.

8 ounces of orris-root.
1 do. myrrh.

4 ounces of cinnamon.

64 grains of vanilla.

Ground; macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water; distil from off the water 3 gallons of flavored spirit; mix with 24 lbs. of sugar dissolved in 5½ gallons of water; filter.

236. Liqueur des Braves.

4 ounces of carrot-seed.

4 do. cardamom-seed.

8 do. roasted cacao.

4 do. Ceylon cinnamon.

Ground; macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water; distil from off the water 3 gallons of flavored spirit; add 24 lbs. of sugar dissolved in 5½ gallons of water; filter.

237. Liqueur de Cafe.

3 lbs. of light-brown roasted coffee ground and boiled for 2 minutes with 2 gallons of water; strain, when cool; add 24 lbs. of sugar dissolved in 3½ gallons of water; add 3 gallons of alcohol, 95 per cent; filter.

238. Liqueur de Cannelle.

2 lbs. of cinnamon, ground; macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water; distil from off the water 3 gallons of flavored spirit; add 24 lbs. of sugar dissolved in 5½ gallons of water; filter; color red.

239. Liqueur de Citron.

3 lbs. of lemon rinds, only the yellow part.

Cut and macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water, distil from

off the water 3 gallons of flavored spirit; add 24 lbs. of sugar dissolved in 5½ gallons of water, filter; color yellow.

240. Liqueur de Fleurs d'Oranges.

1 gallon of orange-flower water added to a syrup made of 24 lbs. of sugar dissolved in 4½ gallons of water; mix with 3 gallons of alcohol, 95 per cent; filter.

241. Liqueur de Fraises.

10 lbs. of strawberries, boiled for 5 minutes with a syrup mads of 24 lbs. of sugar, dissolved in 5½ gallons of water. Strain, and add 3 gallons of alcohol, 95 per cent; filter.

242. Liqueur de Framboises.

10 lbs. of raspberries, boiled for 5 minutes with a syrup made of 24 lbs. of sugar, dissolved in 5½ gallons of water. Strain, and add 3 gallons of alcohol, 95 per cent; filter.

243. Liqueur de Groseilles.

10 lbs. of red currants, boiled for 5 minutes with a syrup made of 24 lbs. of sugar, dissolved in 5½ gallons of water. Strain, and add 3 gallons of alcohol, 95 per cent; filter.

244. Liqueur de Mellisse.

½ an ounce of oil of lemon balm, dissolved in 3 gallons of alcohol, 95 per cent; add 24 lbs. of sugar, dissolved in 5½ gallons of water; filter. Color deep green, with tincture of indigo and saffron.

245. Liqueur d'Orange.

2 lbs. of Curaçoa orange peels, ground; macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water; distil from off the water 3 gallons of flavored spirit, add 24 sugar dissolved in 4¾ gallons of water, mix with it 1 gallon of orange flower water; filter. Color green, with tincture of saffron and indigo.

246. Liqueur d'Orgeat.

3 lbs. of sweet almonds.
1 lb. of bitter almonds.
1 gallon of boiling water: let them stand together till nearly cold; take the skins off by pressing with the fingers; grind, and macerate for 10 days, with 3 gallons of alcohol, 95 per cent; strain and press; add ½ gallon of orange flower water and 24 lbs, of sugar, dissolve in 5 gallons of water; filter.

247. Liqueur de Roses.

5 lbs. of rose leaves.
3 ounces of cinnamon.
1 do. fennel seed.
The two latter ground; macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 4 gallons of water. Distil over 3 gallons of flavored spirit; add 24 lbs. of sugar dissolved in 5½ gallons of water. Filter. Color rose.

248. Liqueur Stomachique.

6 ounces of orange peels.
4 do. lemon.
2 do. anise seed.
1½ do. galanga root.

1½ ounces of cinnamon.
1½ do. orris root.
1½ do. basil.
1½ do. large camomile flowers.
1 do. lavendar flowers.
1 do. rosemary.
½ do. vanilla.
½ do. nutmeg.
½ do. mace
½ do. cubebs.
½ do. cardamom.

Ground; macerate for 24 hours with 3 gallons of alcohol, 95 per cent; and 4 gallons of water; distil from off the water 3 gallons of flavored alcohol, add 24 lbs. of sugar, dissolved in 5½ gallons of water; color red yellow, with a tincture of saffron and cochineal. Filter.

249. Liqueur de The.

24 lbs. of sugar and 5½ gallons of water boil and skim, then add 8 ounces of the best Hyson tea; let it stand till nearly cool, strain, press; mix with it 3 gallons of alcohol, 95 per cent. Filter. (One ounce of tincture of Spanish saffron may do well.)

250. Lovage.

8 gallons of Holland gin are mixed with 1 gallon of syrup, a tincture made of 4 lbs. of finely cut celery roots; macerate for 24 hours with 1 gallon of alcohol, 95 per cent; strain, and press the alcohol very well out, and dissolve 6 drachms of oil of cinnamon and 2 drachms of oil of caraway-seed; filter.

251. Macaroni.

4 lbs. of bitter almonds.
8 ounces of cinnamon.
8 do. nutmegs.

Ground; macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water. Distil from off the water 3 gallons of flavored spirit, and add 24 lbs. of sugar, dissolved in 3½ gallons of water. Filter.

252. Marasquin de Coings.

48 quinces grated.
1 ounce of peach kernels broken.

Macerate for 24 hours in 3½ gallons of alcohol, 95 per cent, and 3½ gallons of water. Distil over 3 gallons of flavored alcohol, and add 7 gallons of the whitest plain syrup.

253. Marasquin de Fraises.

10 lbs. of strawberries made to a pulp; macerate for 24 hours with 3½ gallons of alcohol, 95 per cent, and 3½ gallons of water. Distil from off the water 3 gallons of flavored alcohol, and add 7 gallons of the whitest plain syrup.

254. Marasquin de Framboises.

10 lbs. of raspberries made to a pulp; macerate for 24 hours with 3½ gallons of alcohol, 95 per cent, and 3½ gallons of water. Distil from off the water 3 gallons of flavored alcohol, and add 7 gallons of the whitest plain syrup.

255. Marasquin de Groseilles.

10 lbs. of red currants made to a pulp; macerate for 24 hours with 3½ gallons of alcohol, 95 per cent, and

3½ gallons of water; distil from off the water 3 gallons of flavored alcohol, and add 7 gallons of the whitest plain syrup.

256. Marasquin de Peches.

12 lbs. of peaches made to a pulp; only a few stones broken; macerate for 24 hours with 3½ gallons of alcohol, 95 per cent, and 3½ gallons of water. Distil from off the water 3 gallons of flavored alcohol, and add 7 gallons of the whitest plain syrup.

257. Marasquino di Zara.

9 lbs. of raspberries.
6 lbs. of sour red cherries.
3 lbs. of orange flowers.

Made to a pulp with stones; macerate for 24 hours with 3½ gallons of alcohol, 95 per cent, and 3½ gallons of water. Distil from off the water 3 gallons of flavored alcohol, and add 7 gallons of the whitest plain syrup.

258. Mirabolanti, Italian.

1 lb. of ground mirabolanti.
½ do. cardamom.

Macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3 gallons of water; distil from off the water 3 gallons of flavored spirit, and add 24 lbs. of sugar dissolved in 5½ gallons of water; filter.

259. Nectar des Dieux.

2 lbs. of honey.
1 do. coriander seed.
½ do. fresh lemon peel.
2 ounces of cloves.
4 do. styrax calamita.
4 do. benzoin.

Ground and cut; macerate for 2 weeks with 3½ gallons of alcohol, 95 per cent, and 3½ gallons of water; distil from off the water 3 gallons of flavored spirit, and add 8 ounces of orange water, 1½ drachm of tincture of vanilla, and 30 lbs. of sugar dissolved in 5½ gallons of water; filter; color deep red.

260. Nordhaeuser Korn Branntwein.

45 drops of oil of star anise seed.
6⅔ drachms of acetic ether.
7 ounces of St. John's bread, (Johannisbrod).
½ drachm of Spanish saffron.
1 do. gunpowder tea.
6 do. cinnamon.

Cut, macerate, and dissolve for 24 hours with 5 gallons of the purest alcohol, 95 per cent; then add 22½ grains tartaric acid dissolved in 5 gallons of water; color yellow; filter.

261. Oglio di Venere.

1½ lb. of cardamom.
¼ do. graines d'ambrettes.
¼ do. cinnamon.
½ do. myrrh.
16 oranges, the yellow rinds of.

Ground; macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water. Distil from off the water 3 gallons of flavored alcohol; add 24 lbs. of sugar dissolved in 5½ gallons of water; sweet oil color; filter.

262. Orange Nectar.

1 ounce of oil of neroly.
40 oranges, only the yellow rinds.

Macerate for 8 days in 3 gallons of alcohol, 95 per cent; add 24 lbs. of sugar dissolved in 5½ gallons of water; filter; color yellow.

263. Orangeade.

40 oranges, the rinds only, powdered with
10 lbs. of sugar.
8 gallons of water.
Dissolved and mixed together in a boiler or tub.
80 oranges, the juice only.
40 lemons, the juice only.
Mix together; and add to the first mixture; filter.

264. Parfait Amour.

8 ounces of cedrat rinds.
4 do. lemon peels.
½ do. cloves.

Ground; macerate for 24 hours with 3 gallons of alcohol, 95 per cent, and 3½ gallons of water; distil from off the water 3 gallons of flavored alcohol; add 30 lbs. of sugar dissolved in 5⅛ gallons of water; color deep red, and filter.

265. Porter.

2½ gallons of brown malt.
3¾ ounces of hops.
2½ do. molasses.
3¾ do. licorice.
6 grains of pimentum.
24 do. extract of Spanish liquorice.
7½ do. coculi indici.
22½ do. ginger.
3 do. heading, or extract of dark burned malt.

½ pint of coloring.
½ do. half-burnt coloring.

All substantial articles are to be ground; then add 6 gallons of water at 144° of Fahrenheit, stir well together, let stand for 1½ hour; draw off the liquor as much as possible. Repeat the same operation with 3 gallons for the 2nd and 3rd time; mix these liquors, boil them; clarify with the white of 1 or two eggs; cool as quick as possible to 50° of Fahrenheit; add ½ lb. of yeast, and fill up in casks when the fermentation is over.

266. Porter en Cercles.

11 pints of pale malt.
8½ pints of yellow malt.
4½ pints of brown malt.

Ground; macerate for 1½ hour with 6 gallons of water at 144° of Fahrenheit; stir and mix it well; let it stand covered for 1½ hour. Draw off the liquor as clear and as much as possible. Repeat a second or third time the same operation, with only 3 gallons each time. Mix these liquors; boil and clarify with the white of 1 or 2 eggs; add 3 ounces of hops and ½ drachm of salt; strain, and cool as quick as possible; add ½ pint of yeast at 50° of Fahrenheit; fill in cask, and let it ferment.

267. Punch, Imperial Raspberry Whiskey.

5 ounces of sweet almonds.
5 do. bitter do.

Infused in boiling water; then skin, and add 1¼ ounce of powdered cinnamon, ⅛ ounce of powdered cloves, and 5 ounces of plain syrup; rub them fine; boil

in 7 gallons of water for 5 minutes; strain, add when cool 2 gallons of whiskey, and 1 gallon of raspberry syrup.

268. Punch, Kirschwasser.

53⅓ lbs. of white sugar.
3½ gallons of water.

Boil to the crack; add 1⅔ gallons of lemon juice; stir till getting clear, then put it in a clean tub, add when cold 5 gallons of kirschwasser. Filter.

269. Punch, d'Orsay.

24 lemons, the yellow rinds only.
24 oranges, do. do.

Cut; macerate for 24 hours with 4 gallons of fourth-proof brandy; then make a syrup of 12 lbs. of sugar boiled with 6 gallons of water and the juice of 24 oranges and 12 lemons; skim and mix all together and filter.

270. Punch, Regent.

14 lemons, the rinds only.
14 oranges, do. do.
18⅔ drachms of ground cinnamon.
⅔ do. do. cloves.
2 do. do. vanilla.

Cut; macerate for 24 hours with 2 gallons of pure Cognac, and 2 gallons of pure Jamaica rum. Strain, press, and add 12 lbs of sugar, boiled with 6 gallons of water; skim, and add to the syrup 2 ounces of green tea; let it cool, and add the juice of 60 lemons and 14 oranges. Filter.

271. Punch, Roman.

The juice of 84 lemons must be beaten to a froth with 42 eggs; then add to it 1½ gallon of boiling syrup, 1½ gallon of Cognac, 1½ gallon of Jamaica rum, 2 gallons of sherbet, maraschino, and 1 gallon of maraschino di Zara.

272. Punch, Rum.

53⅓ lbs. of sugar.
3⅓ gallons of water.

Boiled to the crack; add 1⅔ gallon of lemon juice (to the boiling sugar); stir till getting clear; then put in a clean tub, and when near cool add 5 gallons of good Jamaica rum. Filter.

273. Quatia

1 lb. of quassia root.
1 lb. of orange peel.

Ground; macerate for 24 hours with 3 gallons of alcohol, 95 per cent; strain, press; add 32 lbs. of sugar dissolved in 5 gallons of water. Filter.

274. Ratafia d'Abricots.

8½ lbs of apricots, the juice of them, boil for 5 minutes in 20 lbs. of sugar, and 4¼ gallons of water; then add 4 gallons of alcohol, 95 per cent. Filter.

275. Ratafia d'Angelique.

12 ounces of angelica root, cut.
8 do. juniper berries, ground.

Macerate for 8 days with 4 gallons of alcohol 95 per cent, and 20 lbs of sugar dissolved in 4¾ gallons of water. Filter.

276. Ratafia d'Anis.

6¾ ounces of green anise seed.
13½ do. star anise seed.
Ground; macerate for 8 days in 4 gallons of alcohol, 95 per cent; strain, press; add 20 lbs. of sugar dissolved in 4¾ gallons of water. Filter.

277. Ratafia de Cafe.

10 lbs. of roasted Mocha coffee.
Ground; macerate for 8 days in 4 gallons of alcohol, 95 per cent; strain; add 20 lbs. of sugar dissolved in 4¾ gallons of water. Filter.

278. Ratafia de Cassis.

The juice of 12 lbs. of black currants, boiled for 5 minutes with 20 lbs. of sugar, and 4½ gallons of water, then add 4 gallons of alcohol, 95 per cent. Filter.

279. Ratafia de Coings.

49 quinces, grated.
Macerate for 8 days with 4 gallons of alcohol, 95 per cent press; add 20 lbs. of sugar dissolved in 4¾ gallons of water. Filter.

280. Ratafia de Fleurs d'Oranges.

4½ lbs. of fresh orange flowers.
Macerate for 8 days with 4 gallons of alcohol, 95 per cent; strain, press; add ¾ of a gallon of double orange-flower water and 20 lbs. of sugar dissolved in 4 gallons of water. Filter.

281. Ratafia de Framboises.

12 lbs. of raspberries, the juice of them boiled for 5 minutes with 20 lbs. of sugar; dissolve in 4½ gallons of

water; strain, add 4 gallons of alcohol, 95 per cent. Filter.

282. Ratafia de Genievre.

2 lbs. of juniper berries.
½ ounce of cinnamon.
1 do. coriander.
¼ do. mace.

Ground; macerate for 8 days with 4 gallons of alcohol, 95 per cent; strain, add 20 lbs. of sugar dissolved in 4¾ gallons of water. Filter.

283. Ratafia de Grenades.

105 pomegranates ripe, cut; macerate for 8 days in 4 gallons of alcohol, 95 per cent; strain, press, add 20 lbs. of sugar dissolved in 4¾ gallons of water. Filter.

284. Ratafia de Grenoble.

½ ounce of Ceylon cinnamon.
¼ do. cloves.
¼ do. mace.
1½ lb. of cherry-leaves.
8 lbs. of black cherries.

Ground; macerate for 8 days with 4 gallons of alcohol, 95 per cent; add 20 lbs. of sugar dissolved in 5 gallons of black wild-cherry juice. Filter.

285. Ratafia de Groseilles.

12 lbs. of red currants, the juice of them boiled for 5 minutes with 20 lbs. of sugar, dissolved in 4¼ gallons of water; strain, add 4 gallons of alcohol, 95 per cent. Filter.

286. Ratafia de Mares.

Boil the juice of 12 lbs. of blackberries for 5 minutes with 20 lbs. of sugar dissolved in 4½ gallons of water; strain, and add 4 gallons of alcohol, 95 per cent. Filter.

287. Ratafia de Neuilly.

25 lbs. of sour cherries, (red with small stems.)
10 lbs. of black cherries.
5 lbs. of red pinks.

Made to a pulp without breaking stones; macerate for 2 weeks with 1½ gallons of alcohol, 95 per cent; strain, press and add 1 gallon of syrup and water up to 10 gallons.

288. Ratafia de Noix.

420 unripe walnuts; (in month of August.)
4⅓ drachms of cloves.
4⅓ do mace.
4⅓ do Ceylon cinnamon.

Ground and mashed; macerate for 2 weeks with 4 gallons of alcohol, 95 per cent, and 3½ gallons of water; strain, press and add 2½ gallons of white plain syrup. Filter.

289. Ratafia de Noyaux.

3¼ lbs. of apricot kernels ground; macerate for 2 weeks with 4 gallons of alcohol, 95 per cent; strain, press and then add 20 lbs. of sugar dissolved in 4¾ gallons of water. Filter.

290. Ratafia de Oillets.

16 lbs. of pinks, the flower leaves only.
1 ounce of Ceylon cinnamon.
1 do. cloves.

Ground; macerate for 2 weeks in 4 gallons of alcohol, 95 per cent, and 3½ gallons of water, strain, press, and add 2½ gallons of white plain syrup. Filter.

291. Ratafia de Peaches.

12 lbs. of peaches, (the juice of them.)

Let the liquid ferment for 8 days; break the stones, and add to it a syrup made of 20 pounds of sugar boiled for 5 minutes with 4¼ gallons of water; then add 4 gallons of alcohol, 95 per cent. Filter.

292. Ratafia de Quatre Fruits.

1 gallon of black cherry juice.
1 do. red currant do.
1 do. black do. do.
1 do. raspberry do.
½ an ounce of ground cloves.
½ do. coriander seed.

Macerate for 1 week with 4 gallons of alcohol, 95 per cent, add 24 lbs of sugar moistened and boiled with ½ a gallon of water; mix boiling hot. Filter.

293. Ratafia de Spet Graines.

3 ounces of dill seed.
3 do. angelica seed.
3 ounces of fennel-seed.
3 do. coriander seed.
3 do. carrot-seed.
3 do. caraway-seed.
3 do. green anise-seed.

Ground; macerate for 8 days with 4 gallons of alcohol, 95 per cent, and 3½ gallons of water; add 2½ gallons of white plain syrup. Filter.

294. Rosa Bianca.

40 drops of oil of roses.
60 do. tincture of musk.

Dissolved in 3 gallons of alcohol, 95 per cent; add 20 lbs. of sugar dissolved in 5¾ gallons of water. Filter.

295. Rose Rouge.

40 drops of oil of roses.
40 do. tincture of musk.
24 do. oil of orange.

Dissolved in 3 gallons of alcohol, 95 per cent, and add 20 lbs. of sugar dissolved in 5¾ gallons of water, and color rose. Filter.

296. Rosolio.

2 drachms of essence of vanilla.
13 drops of oil of roses.
57 do. essence of amber.

Dissolved in 3 gallons of alcohol, 95 per cent, and add 20 lbs. of sugar dissolved in 5¾ gallons of water; color rose. Filter.

297. Rosolio de Breslau.

2 drachms of essence of vanilla.
16 drops of oil of roses.
24 do. oil of neroly.
9 oranges, the juice of.

Add 4 lbs. of dried figs, cut; boil the orange juice and figs together for 5 minutes in a boiler containing 20 lbs. of sugar and 5¾ gallons of water; then press, strain and add 3 gallons of alcohol, 95 per cent, having previously dissolved the essence and oils in it; color rose.

298. Ruga.

2 lbs. of ruga, or rue.

Macerate for 24 hours with 3 gallons of alcohol, 95 per cent; strain, press, and add 20 lbs. of sugar dissolved in 5¾ gallons of water. Filter.

299. Rum, Jamaica.

35 gallons of sugar scum, from refineries.
7 do. West India molasses.

Dissolved in 35 gallons of water hot enough to get the mixture at 80° (degrees) heat; add 1 gallon of good brewers' yeast. When fermentation is over distil and add ⅛ of a gallon of plain syrup; color with oak bark dark yellow.

300. Rum, Jamaica, Imitation.

7 lbs. of fragments of sugar canes.

Macerate for 24 hours with 6 gallons of alcohol, 95 per cent, and 4 gallons of water; add 13 ounces of common salt; distil over 6 gallons of flavored spirit; add 3¾ gallons of water, ¼ of a gallon of white plain syrup; color dark yellow with oak bark.

301. Rum, St. Croix.

62 lbs. of brown sugar dissolved in 40 gallons of boiling water; cool it down to 80 degrees; add 1 gallon of brewers' yeast. When fermentation is over distil.

302. Sherbet, Currant.

2½ gallons of currant juice.
2 do. fresh calves' feet jelly.
2 do. currant wine.
2 do. currant ratafia.
24 lbs. of sugar dissolved in the juice.
Filter warm.

303. Sherbet, Lemon.

2½ gallons of lemon juice.
2 do. fresh calves' feet jelly.
2 do. Madeira wine.
2 do. French brandy.
24 lbs. of sugar rubbed with the rinds of the lemons.
Filter warm.

304. Sherbet, Marasquino.

2½ gallons of orange juice.
2 do. fresh calves' feet jelly.
5½ do. Marasquino di Zara.
Filter warm.

305. Sherbet de Quatre Fruits.

2½ gallons of cherry juice.
2 do. fresh calves' feet jelly.
5 do. ratafia de quatre fruits.
Filter warm.

306. Sherbet, Raspberry.

2½ gallons of raspberry juice.
2 do. fresh calves' feet jelly.
5 do. ratafia de framboises (raspberry.)
Filter warm.

307. Sherbet, Rum.

2½ gallons of lemon juice.
2 do. fresh calves' feet jelly.
2 do. rum shrub.
2 do. Jamaica rum.
24 lbs. of sugar rubbed with the lemon rinds.
Filter warm.

308. Shrub, Currant.

5⅝ gallons of red currant juice.
40 lbs. of sugar.
Boiled together for 8 or 10 minutes; let cool; add 1½ gallons of good French brandy. Filter.

309. Shrub, Lemon.

5¼ gallons of lemon cordial.
3¼ do. do. juice.
1½ do. plain syrup.
Filter.

310. Shrub, Raspberry.

3½ gallons of raspberry juice.
2 do. vinegar.
48 lbs. of sugar.
Boiled and skimmed for half an hour; when cold add 1½ gallon of good French brandy. Filter.

311. Shrub, Rum.

4 gallons of proof Jamaica rum.
1⅞ do. plain syrup.
3¾ do. lemon juice.
⅜ do. water.
Filter.

312. Soda Water.

10 gallons of water filled in a fountain receiver; add 8⅓ ounces of crystallized citric acid; add 8⅓ ounces of bicarbonate of soda in lumps or crystals; screw on the pipe quick; shake it to dissolve.

313. Spring Beer.

3 small bunches of sweet fern.
3 do. do. sarsaparilla.
3 do. do. winter green.
3 do. do. sassafras.
3 do. do. prince pine.
3 do. do. spice wood.

8 gallons of water boiled down to 6 gallons of decoction or extract; strain; 4 gallons of water boiled down to 3 gallons of decoction, with ½ a lb. of hops; strain; mix the two extracts or decoctions together; dissolve in them 1 gallon of molasses, and, when cooled to 80° (degrees) heat, 1½ lb. of roasted bread soaked in fresh brewers' yeast; fill up a 10-gallon keg; when fermentation is over mix with it the white of one egg beaten to froth; bung it, and bottle when clear.

314. Spruce Beer.

9½ gallons of water boiled; let it cool to 80° (degrees) heat, and then dissolve 9 lbs. of sugar in it, having previously mixed with it 1 ounce of essence of spruce; then add 1 pint of good brewers' yeast, and pour it in a 10-gallon keg till fermentation is over; then add a handful of brick powder and the white of 2 eggs beaten to a froth; mix with the beer, and let it stand till clear, then bottle.

315. Stomachic Beverage.

10 gallons of boiling water.
10 ounces of cream of tartar.
15 do. ground ginger.
10 lemons, cut in slices.

Macerate together; let it stand till nearly cold; strain, press, and dissolve in it 15 lbs. of sugar, previously rubbed together with ½ an ounce of the oil of cloves and ½ an ounce of the oil of cinnamon; when nearly lukewarm add 1 pint of yeast; let it stand for 14 hours; skim and filter; bottle, and be careful to bind the corks well.

316. Strong Sangaree.

¼ lb. of candied lemons.
¼ do. do. oranges.

Cut very small; macerate them with 4 gallons of cherry brandy, ½ a gallon of lemon juice, and 1 gallon of Madeira wine for 8 days; strain and press; then macerate in another demijohn, for the same length of time, ½ a lb. of grated nutmegs, ½ a lb. of powdered allspice, 2 ounces of pounded bitter almonds, with 3½ gallons of proof spirit; strain, press; and mix the two extracts. Filter.

317. Syrup, Arrack Punch.

53⅓ lbs: of sugar.
3⅓ gallons of water.

Boiled to the crack; add 1⅔ gallons of lemon juice, (to the boiling sugar), and stir till the liquid is clear; pour it in a clean tub, and when nearly cool, add 5 gallons of Batavia arrack; then filter.

318. Syrup, Blackberry.

80 lbs. of crushed sugar moistened and boiled for 2 minutes with 5 gallons of blackberry juice, skimmed and strained boiling hot.

319. Syrup of Coffee.

10 lbs. of fresh Java coffee, fresh roasted and ground.
6 gallons of boiling water.

Let it stand, well covered, till cool; strain and press; then dissolve in this infusion 80 lbs. of sugar; boil and skim for 2 minutes, and then strain.

320. Sirop de Cannelle.

1 ounce of oil of Ceylon cinnamon.

Rubbed and dried up with carbonate of magnesia in a mortar, so as to make it a powder; put it in a filter bag, and pour 5 gallons of water on it; pour the water over and over till it runs clear; get in this way 5 gallons of clear high-flavored water; dissolve 80 lbs. of sugar in the flavored water, and boil for 2 minutes; then skim and strain.

321. Sirop Capillaire.

1 lb. of maidenhair herb.
5½ gallons of boiling water.

Macerate till cold; strain without pressing, so as to get 5 gallons; take the whites of 3 eggs beaten to froth, and mix them with the infusion; keep back a quart of the liquid; then dissolve and boil in the above 80 lbs. of sugar by a good heat; when the skum rises, put in a little from the quart of cold liquid, and this will make the skum settle; let it raise and settle 3 times; then skim, and when perfectly clear add ½ a pint of orange flower water; then boil once up again and strain.

322. Sirop de Cerises.

5 gallons of cherry juice.

Let it ferment a few days; dissolve and boil 80 lbs. of sugar; when clear, skim and strain.

323. Sirop de Groseilles.

5 gallons of currant juice, pressed after having fermented with the fruit for 2 days; dissolve and boil with 80 lbs. of sugar; skim till clear; then strain.

324. Sirop de Fleurs d'Oranges.

5 gallons of orange-flower water boiled up for 2 minutes with 80 lbs. of sugar; skim and strain.

325. Sirop de Gomme.

20 lbs. of best clear white gum arabic dissolved in 4 gallons of water, nearly boiling hot; take 60 lbs. of sugar, melt and clarify it with 1 gallon of water; add the gum solution, and boil for 2 minutes.

326. Sirop de Limons.

5 gallons of lemon juice.

1 ounce of best oil of lemons.

Dissolved in ½ a pint of alcohol, or the *rinds* of 16 lemons rubbed with sugar to extract the essential oil; dissolve 80 lbs. of sugar in the juice, and boil for 2 minutes; skim, then strain.

327. Sirop d'Oranges.

5 gallons of orange juice.

Take the rinds of 16 oranges, and rub them with loaf sugar to extract the essential oil; then take 80 lbs. of sugar and dissolve it in the juice; boil 2 minutes, skim and strain.

328. Sirop d'Orgeat.

10 lbs. of sweet almonds.

4 lbs. of bitter almonds.

Cover them with boiling hot water, let them stand till near cold, and peel them by pressing through your fin-

gers; beat them in a *stone* or *brass* mortar to a very fine paste with some sugar; adding water slowly; press through a linen cloth, so as to get 5 gallons of liquid resembling rich milk; dissolve in this liquid 80 lbs. of sugar; boil up once, and add 1 pint of orange-flower water; then strain.

329. Sirop d'Ananas.

5 gallons of pineapple juice, after fermenting 2 days with the fruit; dissolve in the juice 80 lbs of sugar, and boil for 2 minutes; skim and strain.

330. Syrup, Raspberry.

5 gallons of raspberry juice, after having fermented for 2 days; dissolve in it and boil for 2 minutes 80 lbs. of sugar; skim and strain; then filter.

331. Syrup, Raspberry Vinegar.

5 gallons of raspberry vinegar.

Dissolve in it 80 lbs. of sugar; boil for 2 minutes; skim and strain.

332. Syrup, Strawberry.

5 gallons of strawberry juice, after having fermented the fruit for 2 days; dissolve in it and boil for 2 minutes 80 lbs. of sugar; skim, and then strain.

333. General Directions for Syrups.

The best syrups can only be made with the finest qualities of sugar. Syrup is the juice of fruit, flowers, vegetables, or whatever you desire to preserve, mixed with liquid sugar. In boiling to the degrees, it is from the "small thread" to the "large pearl" that syrup is produced. The essences or virtues of most fruits, etc.,

suitable for syrup-making may be extracted by simple infusion. The sugar should be dissolved in this decoction or infusion, and both placed in glass or earthenware vessels; close this vessel down; and place it in a pan on the fire surrounded with water. In some cases the syrup should not be bottled till quite cold. When ready, cork it securely, and stand it in a cool dry place. Care should be taken to boil the syrup to the precise point. If not sufficiently boiled, after a time it is apt to become mouldy; and if boiled too much, it will grain a little, and thus become candied. Saucepans made of tin, or tinned on the inside, should not be used when making syrups from red fruits, as these act on the tin, and turn the color to a dead blue.

334. Raspberry Syrup.

2 pints of filtered raspberry juice.

4¼ lbs. of sugar.

Select the fruit, either white or red. Having picked them over, mash them in a pan, which put in a warm place until fermentation has commenced. Let it stand for about three days. All mucilaginous fruits require this, or else they would jelly when bottled. Now filter the juice through a close flannel bag, or blotting paper, and add sugar in the proportion mentioned above; this had better be powdered. Place the syrup on the fire, and as it heats skim it carefully, but don't let it boil; or you may mix in a glass vessel or earthenware jar, and place in a pan of water on the fire. This is a very clean way, and prevents the sides crusting and burning. When dissolved to the "little pearl" take it off; strain through a cloth; bottle when cold; cover with tissue-paper dipped in brandy and tie down with a bladder.

335. Mulberry Syrup.

2 pints of mulberry juice.

2¾ lbs. of sugar.

Mulberries do not require so much sugar as raspberries. Mash the mulberries, and proceed as with cherry syrup. See that the mulberries are uniformly ripe.

336. Strawberry Syrup.

May be made the same way as raspberry syrup. Select large fruit.

337. Barberry Syrup.

The method of making this is precisely the same as that for making Morello cherry syrup.

338. Lemon Syrup.

2 lbs. of sugar (or 2 pints of syrup.)

1 pint of lemon juice.

Let the juice settle; clear off the thin skin, which forms on the top; then strain through a fine sieve or cloth; boil the syrup to the "little crack;" then pour in the lemon juice; place the pan on the fire, and boil to the "pearl;" skim as with raspberry, or mulberry syrup; bottle off when quite cool.

339. Orange Syrup.

Made the same way as lemon syrup.

340. Ginger Syrup.

2 oz. of ginger.

1½ pint of water.

2 lbs of sugar.

Boil together in a pan to the "small thread," and strain through a hair seive.

341. Pineapple Syrup.

Take a pineapple, cut the outside peel off, and pound it in a mortar; then strain it through a cloth; to 1½ pint of juice add 2 lbs of sugar, and boil it to the "small thread."

342. Violet Syrup.

1 lb. of violet flowers.
1 quart of water.
3½ lbs of sugar.

Remove the stalks, etc., and pour the water on the flowers hot; cover over and let it remain a few hours in a warm place; then pass through a cloth; add the sugar and boil to the "small thread;" the violet syrup sold in stores is often adulterated.

343. Grape Syrup.

1½ pint of water.
½ do. sherry.
¼ lb. of elder flowers.
3 lbs. of sugar.

Made the same way as violet syrup.

344. Coffee Syrup.

1 pint of coffee.
2 pints of syrup.

Make a strong decoction of Mocha coffee, very clear, to the amount of a pint; take 2 pints of syrup; boil it to a "ball" and add the coffee; put it again on the fire; boil it to a "pearl" and strain it through a cloth; bottle it when cold.

345. Wormwood Syrup.

1 ounce of wormwood.

1 lb. of sugar.

Make nearly a pint of the infusion of wormwood; add to it 1 lb. of loaf sugar; clarify it and boil to a "pearl;" when cold, bottle it.

346. Marsh-Mallow Syrup.

Take 2 ounces of marsh-mallow roots; cut them into small pieces; bruise them in a mortar, and boil the mallows in 1½ pint of water, till reduced to a pint; then clear it, and add 1 lb. of sugar, finishing it in the same way as capillaire.

347. Ratafias.

Every liqueur made by infusions is called ratafia; that is, when the spirit is made to imbibe thoroughly the aromatic flavor and color of the fruit steeped in it; when this has taken place the liquor is drawn off, and sugar added to it; it is then filtered and bottled.

348. Ratafia of Cherries.

Wild cherries, 10 lbs.; Morello cherries, 10 lbs.; cinnamon, 2 drachms; mace, 2 drachms; brandy, 8 pints; strawberries, 2 lbs.; raspberries, 2 lbs.; corianders, 4 ounces, and 4 ounces of sugar to every pint of juice. Crush the fruit; strain the juice through a sieve, and pound the stones, corianders, cinnamon and mace, separately, and infuse the whole in a jar. To every pint of juice add 4 ounces of sugar; let it steep for a month; filter it, and bottle for use.

349. Ratafia from four Fruits.

Morello cherries, 8 lbs.; wild cherries, 6 lbs.; raspberries, 4 lbs.; red currants, 8 lbs.; black currants, 4

lbs.; mace, 1 drachm; cloves, 1 drachm, and 4 ounces of sugar to every pint of juice. Proceed in the same manner as for cherries.

350. Ratafia of Black Currants.

Black currants, 4 lbs.; black currant leaves, 1 lb.; Morello cherries, 2 lbs.; cloves, 1 drachm; brandy, 10 pints; sugar, 10 lbs. Steep them as above.

351. Badiane.

Brandy, 3 pints; water, 3 pints; bitter almonds, 1 lb.; sugar, 1 lb.; 1 lemon peel, rasped; 6 cloves; cinnamon, 1 ounce. Break up the whole; put it into a jar with the lemon peel, the sugar being melted in three pints of water; infuse for a month; strain it through a flannel bag, and then filter the liquor and bottle it.

352. Ratafia of Orange.

6 China oranges; 2 lbs. of sugar; 4 pints of brandy; and 1 pint of water; peel 6 fine oranges; infuse the rind in the brandy for 15 days; melt your sugar in the cold water, and strain and filter it as above.

353. Ratafia of Raspberries.

Raspberries, 10 lbs.; sugar, 4 lbs.; brandy, 10 pints, cinnamon, 2 drachms; cloves, 1 drachm; infuse the articles for 15 days; stir the mixture every day; strain through a bag and filter it.

354. Ratafia of Currants.

Currants, 10 lbs.; brandy, 10 pints; sugar, 4 lbs; cinnamon, 2 drachms; cloves, 2 drachms, and proceed as for raspberries.

355. Ratafia of Mulberries.

Mulberries, 10 lbs; brandy, 10 pints; sugar, 4 lbs.; mace, 2 drachms. Proceed as before.

356. Ratafia of Orange Flowers.

Brandy, 3 pints; water, 2 pints; orange-flowers, 1 lb.; and sugar, 1 lb. Put the whole in a jar well stopped; place it in a bath, almost boiling hot, for a day; the next day filter and bottle it.

357. Ratafia of Green Walnut Shells.

200 walnuts, 10 pints of brandy, 4 lbs. of sugar, 1 drachm of nutmeg, 1 drachm of cloves. Choose 200 walnuts so young that a pin may easily go through them; pound them in a mortar, and infuse them in the brandy, with the nutmeg and cloves, for a month; after that time strain the mixture through a flannel bag, filter, and bottle it.

358. Angelica Ratafia.

4 ounces of angelica seed, 2 ounces of the root of angelica, 10 pints of brandy, 1 drachm of cloves, 1 drachm of cinnamon, 4 lbs. of sugar. Pound the ingredients coarsely; dssolve the sugar in water, and add it to the mixture, infuse it in the brandy for a month; strain it through a bag and filter it.

359. Tickle My Fancy.

¼ gallon of lemon juice.
2 gallons of calves'-feet jelly.
8 lbs. of stoned raisins.
4 do. sugar.

Boiled together with the addition of a little water, so as to get 2½ gallons of liquid; press, strain, and add 4

gallons of good cider; also macerate for 24 hours 8 ounces of ground cloves, 8 ounces of ground cinnamon, 1 lb. of ground ginger, ¼ of a lb. of lemon peel cut, ¼ of a lb. of isinglass dissolved in ¼ of a gallon of white wine, and 4 gallons of French brandy, 4th proof; strain, press; filter.

360. Usquebaugh.

1¼ lb. of cinnamon.
10 ounces of cloves.
10 do. nutmeg.
10 do. ginger.
10 do. allspice.

All ground and macerated for 8 days with 10 gallons of old Irish whiskey; then make another tincture consisting of 2½ ounces of Spanish saffron, 10 ounces of isinglass dissolved in 1 quart of white wine in another vessel; macerate both for the same length of time, say 8 days; then strain both tinctures; then dissolve 8 lbs. of sugar candy in ½ a gallon of water; strain, and mix all these three strained liquids together, and add 5 ounces of tincture of rhubarb. Filter.

361. Verdulino de Turino.

1 ounce of myrrh.
4 ounces of Ceylon cinnamon.
4 do. cardamom.

Macerate for 24 hours with 3½ gallons of alcohol, 95 per cent, and 4 gallons of water; distil from off the water 3½ gallons of flavored spirit, and add 24 lbs. of sugar dissolved in 5 gallons of water; color green. Filter.

362. Vespetro.

8 ounces of angelica-seed.
4 do. Ceylon cinnamon.
1 do. mace.
40 lemons, the yellow rinds only.

Macerate for 24 hours with 3½ gallons of alcohol, 95 per cent, and 4 gallons of water; distil from off the water 3½ gallons of flavored spirit, and add 24 lbs. of sugar dissolved in 5 gallons of water. Filter.

363. Vinegar, Raspberry.

30 lbs. of raspberries made to a pulp.
7½ gallons of wine or cider vinegar.
Macerate for 8 days; press and strain.

364. Whiskey, Irish.*

3 gallons of genuine Irish whiskey.
7 do. best pure spirit, mixed.

365. Whiskey, Monongahela.

3 gallons of Monongahela whiskey.
7 do pure spirit.
Color yellow.

366. Whiskey, Scotch.

3 gallons of best genuine Scotch whiskey.
7 do. best pure spirit. Mix.

367. Wine, Blackberry.

½ ounce of ground cinnamon.
¼ do. do. cloves.

*Without large distilleries these whiskeys—Irish and Scotch—cannot be manufactured with profit. It is a humbug to make them with essences, and a nuisance as regards health. The best imitation is mixing in proportion to the price.

½ drachm of cardamom.
1 do. nutmeg.

5 gallons of blackberries, made to a pulp. Mix with 5 gallons of water heated at 100 degrees Fahrenheit, in which 10 lbs. of sugar have been previously dissolved; fill up a 10-gallon keg but keep back ½ a gallon, and place it in a warm atmosphere, keep the keg constantly full from this ½ gallon, and after fermentation has ended strain and press; then add 1 gallon of alcohol, 95 per cent, and filter or fine.

368. Wine, Black Currant.

5 gallons of black currants, made to a pulp; mix with 5 gallons of water heated to 100 degrees Fahrenheit, in which 10 lbs. of sugar have been previously dissolved; fill up a 10-gallon keg, but keep back ½ gallon; put the keg in a warm place; keep it constantly full from the ½ gallon; strain, press, and then add 1 gallon of good alcohol, 95 per cent. Filter or fine.

369. Wine, Bordeaux, Red.

4 gallons of high-flavored red Bordeaux wine.
6 do. plain wine.

Colored to the same shade with tincture of alderberries.

370. Wine, Bordeaux, White.

4 gallons of high-flavored white wine.
6 do. plain wine.

Color to the shade with coloring or tincture of saffron.

371. Wine, Birch.

9 gallons of birch juice, drawn in the month of February or March, from the birch tree by boring holes in

it; boil and skim, and cool it down to 100° Fahrenheit; then dissolve in it 9 lbs. of sugar, and add 2 ounces of lemon peels, finely cut; produce fermentation with 1 pint of gluten; put the ingredients in a keg, and keep it constantly full till fermentation is over; filter or fine it and put it in another keg, in which you have previously burnt a strip of brimstone paper.

372. Wine, Champagne.

10 gallons of light white wine, such as Sauterne or Rhine wine, well clarified; add 3 lbs. of the whitest rock candy, dissolved in 1½ pint of water; to this syrup add ½ a gallon of wine alcohol (bon goût), or any other perfectly free of flavor; when all this is perfectly clear fill it in a soda water apparatus, and impregnate it with carbonic acid (for family use 1½ drachm of citric acid, and 1½ of bicarbonate of soda); bottle, cork, wire, cap and label.

373. Wine, Champagne, English.

5 gallons of currant juice.

5 do. water, in which 15 lbs. of sugar have been dissolved; let the liquid settle for 3 days, decant, and then add 1¼ gallon of pure spirit, free of flavor; put it in a keg, and let it stand unbunged for 6 weeks; bung up tight, let it stand for a year, and then bottle.

374. Wine, Cherry.

Take 10 gallons of fresh-pressed cherry juice, and dissolve it in 5 lbs. of sugar; put this juice in a keg, and keep it constantly full of the liquid during the process of fermentation; then filter or fine it and fill in a pitched keg or bottle.

375. Wine, Currant, Red.

8 lbs. of honey.
10 do. sugar.
7½ gallons of water boiled; clarified with the white of 1 egg; skim and strain; then add 1⅜ gallon of red currant juice, and 1 pint of yeast; put in a keg, and keep it full of the liquid during fermentation; filter or fine; put in a clean pitched keg, and bung tight or bottle.

376. Wine, Cyprus, Imitation of.

8¾ gallons of water.
8⅔ pints of alderberries.
7⅜ lbs. of sugar.
7 drachms of ground ginger.
3½ do. cloves.

Boil together for 1 hour; skim; strain when cooled to 100° Fahrenheit, and put in a 10-gallon keg which contains 10½ ounces of mashed raisins; fill up the keg, and add 1 pint of yeast, and during fermentation be careful and keep the keg full with the balance of the liquid; filter or fine it.

377. Wine, Damson.

80 lbs. of damsons.

Macerate for 2 days with 10 gallons of boiling water; strain, press and dissolve in 25 lbs. of sugar in the liquid; then add 2½ pints of French brandy, and let it stand a few days; filter, bottle, and be careful and add ½ an ounce of ground sugar to each bottle; cork and string it.

378. Wine, Frontignan of.

2½ gallons of red wine.
4½ do. white wine.
1 do. 4th-proof spirit. Mix.

379. Wine, Ginger.

12 gallons of water and 19 lbs. of sugar dissolved and boiled to syrup, 9 ounces of washed and cut ginger, ½ a gallon of boiling water; macerate till cold; strain, press and mix with the syrup; then add 6 lbs. of Malaga raisins, 3 lbs. of Muscat raisins mashed to a pulp, 1 ounce of isinglass soaked in ½ a pint of water, 4 lemons cut in slices, and 1 pint of good brewers' yeast; put all in a keg, and keep it full with the liquid during the process of fermentation for 3 weeks; at the end of which time bottle or fill a keg in which has been burned some brimstone; bung tight.

380. Wine Grapes.

11 gallons of lightly pressed juice of sweet grapes; fill a 10-gallon keg to the bung; let it stand in a warm place, and keep it full during fermentation; after it has settled draw it off in a clean keg; filter the dregs of the first, and add the clear to the liquid that has been drawn off. In the month of March the second fermentation begins, then lift the bung; when the second fermentation is over, if the wine is red, fine with the white of 1 egg beaten to a froth, but when white, with a mixture composed of one ounce of isinglass steeped in a pint of the wine, and beaten and mixed as with the egg; put the red wine in a pitched keg, the white in a brimstone keg, and bung tight.

381. Wine, Greek.

Take a sufficient quantity of perfectly ripe grapes to make 10 gallons of juice, and expose them to the sun for 10 days; press out the juice in a boiler, and keep it over a fire until it attains the boiling point; then add 5

ounces of sea salt; take it from the fire and let it stand for eight days; then bottle.

382. Wine, Juniper.

12½ gallons of hot water.
½ ounce of ground coriander-seed.
55 lbs. of ground juniper berries.
5 lbs. of brown sugar.

When the liquid is cooled to 100° Fahrenheit, add 1 pint of good brewers' yeast, and put all in a keg with the top out; fix the top again as tight as possible, and when fermentation is over, and the wine clear, draw off; press and filter the balance, and put it in a new, clean pitched keg.

383. Wine, Lemon.

Take 11 gallons of water and 15 lbs. of sugar, and boil them together until the sugar is perfectly dissolved; then skim and strain the liquid, and when it has cooled to 100° Fahrenheit, add 50 lemons, cut in very thin slices, and 1 quart of fresh brewers' yeast; put a 10-gallon keg in a warm place, and fill it full to the bung, and keep it full with the liquid during the fermentation; strain, press and filter; then add ½ a gallon of good sherry, or Madeira wine.

384. Wine, Liqueur. (Cordial.)

Take a sufficient quantity of sweet grapes to make 7 gallons of juice, and expose them to the sun for 10 days before pressing them; as soon as they are pressed put the juice in a 10-gallon keg, and fill it up with 3 gallons of alcohol, 95 per cent, and 1 ounce of ground cinnamon; mix well, bung it, and after settling (say 1 month) bottle it.

385. Wine, Madeira.

4 gallons of good Madeira, high flavored.
6 do. plain wine.
Color to same shade with coloring or tincture of saffron.

386. Wine, Malaga.

4 gallons of Malaga wine, best quality.
6 do. plain wine; and for sweetening add
2½ pints of plain syrup.
Color with elderberry tincture and coloring.

387. Wine, Mixed.

1¾ gallon of fresh-pressed currant juice.
1¾ do. do. do. grape juice.
1¾ do. do. do. raspberry juice.
1¾ do. do. do. Eng. cherry juice.

24 lbs. of sugar dissolved in the mixed juices; add 1 quart of good brewers' yeast, and fill up a keg holding 8 gallons; keep the cask full with the remaining juice during fermentation; when this is over add 1½ gallon of good French brandy; let it stand together for a few days longer; then filter and bottle.

388. Wine, Muscat.

10 gallons of plain wine.
20 lbs. of Muscat raisins, bruised.
¾ lb. alder flowers, hanging in a bag.
Macerate for 2 or 3 months; press, and filter or fine.

389. Wine, Orange.

11 gallons of water and 15 lbs. of sugar; boil, skim, and strain, and, when cooled to 100° Fahrenheit, add 50 oranges cut in thin slices and 1 quart of fresh brew-

ers' yeast; fill a keg to the bung, and keep it full with the liquid during fermentation, and let it stand in a warm place; when fermentation is over, strain, press, and add ½ a gallon of brandy. Filter.

390. Wine, Peach.

To 10 gallons of peach juice, pressed from the ripest fruits, add the stones, but without breaking them; dissolve 5 lbs. of sugar in the juice, and put it in a keg, which must be kept constantly full with the liquid till fermentation ends; then add 1 ounce of ground cloves, strain and mix to it ½ a gallon of good pure alcohol, 95 per cent. Filter.

391. Wine, Plain.

9½ gallons of water, at 86° Fahrenheit.

10 lbs. of sugar.
4 do. raisins, mashed.
3 ounces of tartaric acid.
1 pint of strong vinegar.
1 quart of brewers' yeast.

Mixed and dissolved together; fill up a keg, put it in a warm place, and keep it constantly full with the liquid until fermentation is over; then add 1 gallon of alcohol, 95 per cent; strain, press, and filter.

392. Wine, Port.

4 gallons of high-flavored port wine.
5⅝ gallons of plain wine.
⅜ do. plain syrup.
Color with tincture of alderberries.

393. Wine, Quince.

8 gallons of quince juice, made as follows:

After wiping off the quinces cut them in slices and make a pulp; press out the juice; heat it near boiling; dissolve 10 lbs. of sugar in it; then skim, strain, and let it cool to 86° Fahrenheit; fill a keg, and put it in a warm place; add 1 quart of brewers' yeast; mix well; fill up the keg with the liquid during fermentation, and when over add 2½ gallons of good sherry or Madeira wine.

394. Wine, Raspberry.

Take 10 gallons of fresh raspberry juice, and add 7½ lbs. of sugar, boiled and clarified with the white of 2 eggs; skim, strain, and when nearly cool add 1 pint of good brewers' yeast; fill a 10-gallon keg, and hang in it a little bag with 1 ounce of ground mace; fill up with the juice until fermentation is over, and add 1¼ gallon of good wine. Filter.

395. Wine, Rose.

10 gallons of water.

30 lbs. of sugar.

1¼ gallon of red rose leaves.

Boil for 2 minutes; when lukewarm fill up a keg; put it in a warm place; add 1 pint of yeast; fill up constantly with the liquid till fermentation ceases; dissolve ½ drachm of otto of roses in 2 ounces of alcohol, 95 per cent, and mix it with the above wine; strain; color rose with the tincture of cochineal. Filter.

396. Wine, St. George.

5 gallons of dark red claret.

5 do. piquepouil.

Mix; add 1 gill of spirit of raspberries, 1 gill of spirit of lemonbalm, and 1 gill of spirit of orris root.

397. Wine, Sherry.

4 gallons of high-flavored sherry wine.
6 do. plain wine.
Color with coloring.

398. Wine, Tokay.

4 gallons of tokay, best quality.
6 do. plain wine.
Sugar and color to suit the taste.

399. Vespitro.

Brandy, 2 pints; anise-seed, 1 ounce; 2 lemons; sugar, 1 lb.; corianders, 2 ounces; fennel, 1 ounce; angelica, 2 drachms. Break up these ingredients and put them in a jar with 2 pints of brandy; peel the 2 lemons, which you must add to the mixture, and squeeze in the juice; break the sugar, dissolve it in water, and put it into the jar; let it stand for a fortnight; then strain it through a flannel bag; filter and bottle it.

400. Yellow Escubac.

1 ounce of saffron; 1 ounce of Damascus raisins; 1 ounce of cinnamon; 3 lbs. of sugar; 1 ounce of liquorice; 1 ounce of corianders; 3 pints of brandy; 2 pints of water. Pound these ingredients, and dissolve the sugar in 2 pints of water; put the whole in a jar to infuse for a month, taking care to stir it up every second day, or the third at farthest.

401. Tears of the Widow of Malabar.

Same as Balm of Molucca, but employing 1 drachm of mace, (shreded), ½ an ounce of cloves, (bruised),

and a teaspoonful of the essence of vanilla for flavoring. Some add ¼ of a pint of orange flower water. It is slightly colored with coloring.

402. Sighs of Love.

6 lbs. of sugar, and *pure soft water* sufficient to produce a gallon of syrup, to which add 1 pint of rose water and 7 pints of proof spirit; color pale pink. A drop or two (not more) of the essence of ambergris or vanilla improves it. This is a pleasant cordial.

403. Balm of Molucca.

1 drachm of mace, shreded.
1 ounce of cloves, bruised.
1 gallon of clean spirit (22 under proof.)

Macerate for a week in a well-corked demijohn or jar, frequently shaking; color with coloring, and add 4½ lbs. of lump sugar dissolved in ½ a gallon of *pure soft water*.

404. Delight of the Mandarins.

1 gallon of spirit (22 under proof.)
½ do. pure soft water.
4½ lbs. of white sugar (crush small.)
½ ounce of anisum Chinæ, bruised.
½ do. ambrette or musk seed, bruised.
¼ do. safflower.

Macerate in a carboy or stone jar capable of holding double the quantity, and agitate well every day for 2 weeks.

405. Elephant's Milk.

2 ounces of gum benzoin.
1 pint of rectified spirits of wine.

Dissolve and add 2½ pints of boiling water; agitate for 5 minutes in a strong corked bottle, and when cold strain and add 1½ lb. of lump sugar.

406. Brandy, Angelica.

Take thick, fresh angelica stems; cut and free the stems of the leaves; wipe them clean with a linen cloth; make pieces of 1 to 1½ inches in length, and put them in fresh water to be washed; then put them in boiling water; boil up for several times; let the fire go out, cover the boiler; macerate for 1 hour; take them out with the skimmer, and put them in cold water; take them out again; press them gently between the linen cloth, so as to get all the water out; then boil them thoroughly in plain syrup, and lay them on a sieve to drip off the syrup for 24 hours; then again boil the syrup to its former thickness, clarify it, and mix it with 2 parts white 4th-proof brandy; fill up the jars and cork and seal them.

407. Brandy Cedrats.

Take cedrats with very thick rinds, cut off, with a very sharp knife, the outside part of them, without touching the white; keep the rinds for the use of cordials, etc.; split the white rind in 4 parts, without touching the fruit; take the rinds off; put them for a little while in alum water (this is done to retain the natural color of the fruit;) then boil in plain syrup by a slow fire, and when soft enough take them out with a skimmer; put them in an earthen dish; cover them with fresh clarified syrup; after 24 hours take them out of the dish, and put them in jars; mix two parts of white 4th-proof brandy (macerated before with some rinds;) add 1 part of the syrup; fill up the jar, cork and seal.

408. Brandy Cherries.

6 lbs. of red sour cherries with short stems; take off the last; cover them with 1 gallon of 4th-proof white brandy; macerate them for two weeks; decant the liquor; then add 4 lbs. of sugar, moistened and boiled with 1 pint of water; skim; this done, make a tincture of 1 drachm of ground cloves, 4 drachms of ground coriander, 4 drachms of star anise, 2 drachms of ground cinnamon, and 36 grains of mace, with 1 quart of 4th-proof white brandy mixed with the above; filter; cover the cherries in the jars; cork and seal.

409. Brandy Grapes.

Take some Muscat grapes, pick out the soundest and largest fruit; wash and put them in cold water; prick them two or three times with a pin, and place them in a sieve to drip off the water; wipe dry with a linen cloth, and arrange them in jars; cover them with a juice of the smaller fruit, mixed with two parts of white 4th-proof brandy, sweetened with plain syrup to taste, and filter; cork and seal the jars.

410. Brandy Melons.

Get some musk or other melons; cut them in slices; take the rind and the inside parts off; put them in water containing a little lemon juice, and boil them up for 2 or 3 times; take them off the fire; let them stand covered for 1 hour; then pour them in other cold water containing lemon juice, and let them cool; empty them on a sieve to drip off the water; then boil them gently in plain syrup; when soft take them off with the skimmer, and place them in an earthen dish; cover them with the fresh boiling clarified syrup, after 24 hours'

standing; then drip off the syrup and arrange them in jars; clarify the syrup again; when necessary, mix it with 4th-proof white brandy, of two parts of its own volume; fill the jars up to cover the melons; cork and seal.

411. Brandy Oranges.

Get, if possible, Havana oranges; cut off the yellow skin, and put it aside; peel off the white, and throw it away; prick the fruit with a pin and then lay them in cold water; pour them at once in boiling water; boil up twice (about 1 minute); take off the fire; let them stand covered for 1 hour; put them in cold water again, and after the water is dripped off, place them in a jar; then boil plain syrup and cover the oranges, and let them stand for 24 hours; drip of the syrup; and boil it to its regular consistence; repeat it twice more; after the third repetition drip off the syrup; clarify it with the white of eggs; mix it with 2 parts white 4th-proof brandy; filter, and cover the oranges with it in jars; cork and seal.

412. Vanilla Milk.

12 drops of essence of vanilla.
1 ounce of lump sugar.
Pulverize and add gradually 1 pint of new milk.

413. Yankee Punch.

Macerate 3 ounces of sliced pineapple, 6 grains of vanilla, 1 grain of ambergris (rubbed with a little sugar) in 1 pint of the strongest pale brandy for a few hours, being careful to shake it frequently during that time; then strain through a jelly bag, squeezing the bag so as to get all the liquid, and add of lemon juice 1 pint, 1

bottle of lemon syrup, 1 bottle of claret or port wine, and ½ lb. of sugar dissolved in 1½ pint of boiling water.

414. Bottle-wax, Black.

1 lb. of rosin, white and transparent; melt it in a tin dish over a slow fire; add about ½ an ounce of boiled linseed oil (varnish), so as when a drop is taken out of a cold stone it loses its brittleness; then add 1 ounce of lamp-black, stirred in until all lumps are dissolved.

415. Wax Putty, for Leaky Casks Bungs, Corks, Etc.

2 lbs. of spirits of turpentine.
4 do. tallow.
8 do. yellow wax.
12 do. solid turpentine.

The wax and solid turpentine are melted together on a slow fire; then add the tallow; when melted take it far off from the fire; then stir in the spirits of turpentine, and let it cool.

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Manual for the Manufacture of Liquors, Syrups, etc.

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ADDENDA.

Eat, drink and be merry, for to-morrow ye die.

Cold water is a mocker.

Drink not to drunkenness, be temperate in all things, that you may have health, wisdom and content.

Those who are engaged in the manufacture and sale of alcoholic vinous and fermented liquors, are neither murderers, robbers nor burdens to society, that they pay a larger revenue for the support of government and society than every other class of business men and should be protected instead of persecuted.

The Savior converted the water at the wedding feast at Galilee, into wine because he preferred wine to water as a beverage.

There are a number of men who drink a hundred glasses of beer in a day and continue to be healthy, active business men to a ripe old age, but if we could just get one hundred glasses of water into each prohibitionist in any one day, we would rid the country of a terrible nuisance.

The Savior said wine would be drunk in heaven.

Verily I say unto you, I drink no more of the fruit of the vine until that day that I drink it anew in the kingdom of God. Of course there will be no prohibitionists in heaven.

The Savior ordained wine as the emblem of his blood.

If a man drinks a gallon of beer at one time, it will make him drunk, if he drinks a gallon of water at one time it will either burst him open or he will die with a sand bar in his stomach.

God created water and wine, man takes his choice

The Savior drank wine.

He baptized with water.

The Savior manufactured wine when water was abundant, he commanded the use of wine as a beverage, he also commanded the use of water for baptismal and sanitary purposes.

One of the Savior's last acts on earth was to give his Apostles wine to drink, he washed their feet with water.

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